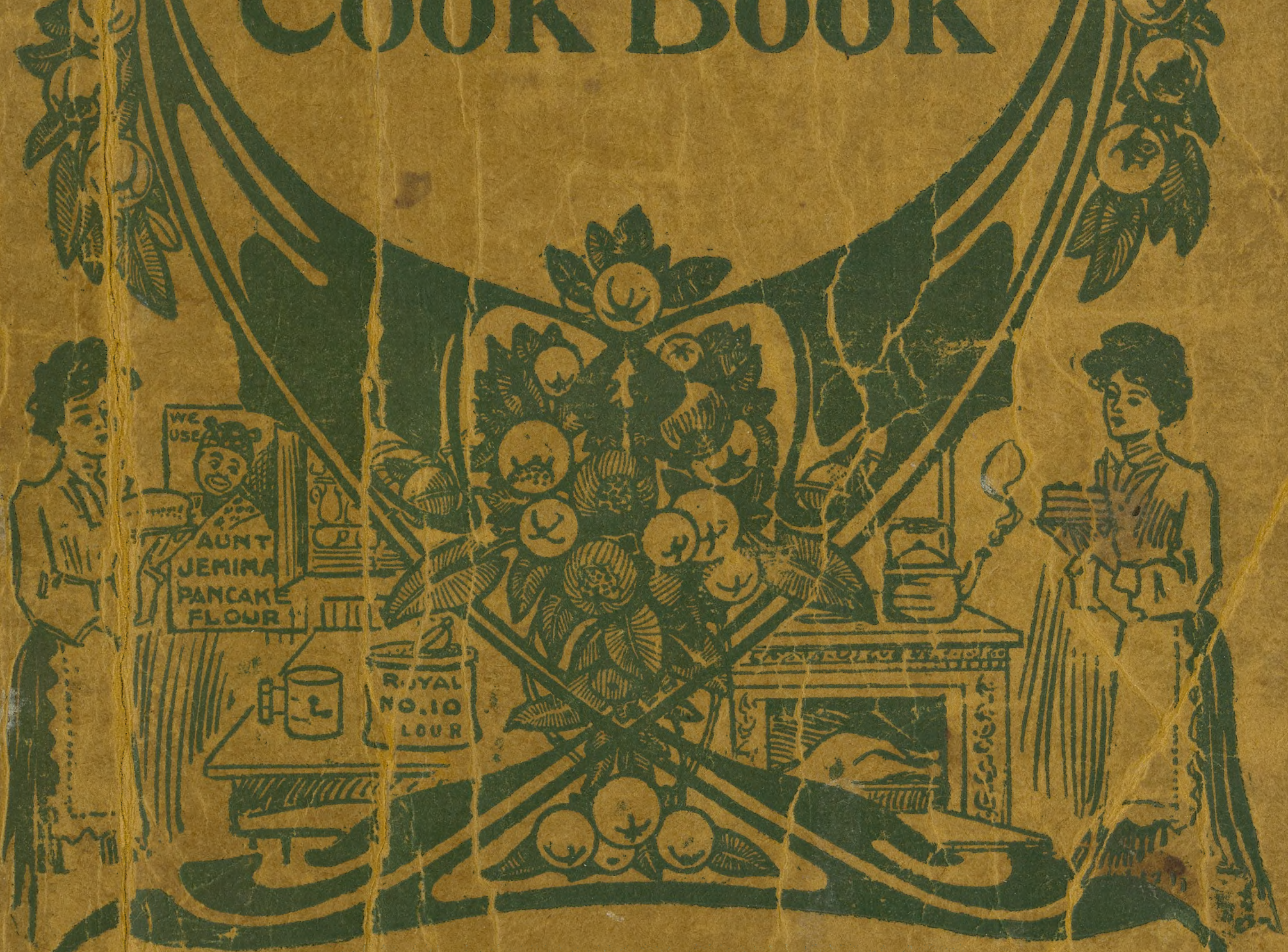
Royal

No. 10

Cook Book



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APPETIZERS.

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To give you appetite.

PHILADELPHIA CREAM CHEESE AND WORCHESTERSHIRE SAUCE ON TOAST.

Mix a Philadelphia cream cheese with Worcestershire sauce to taste. Add melted butter. Serve on toast.—*Mrs. Samuel Westheimer.*

ANCHOVY TOAST WITH EGGS.

5 eggs,
½ teaspoon salt,
½ saltspoon pepper,
½ cup milk,
6 slices toast,
Anchovy paste,
1 heaping tablespoon butter.

Beat the eggs slightly, add salt, pepper and milk. Melt the butter, add the egg mixture and stir until creamy. Spread the toast with anchovy paste, arrange on a platter and pour over the egg.

CHEESE AND OLIVE CANAPES.

Cut bread into ¼-inch slices, cut slices into fancy shapes. Cream butter; add an equal quantity of soft cheese and season with salt. Spread on bread and garnish with ¼-inch border of chopped olives.—*Mrs. A. J. August.*

OYSTER COCKTAIL.

Use ½ teaspoon of salt to 1 pint oysters, juice of 1 lemon, 4 tablespoonfuls catsup, dash of paprica, ⅛ teaspoonful of tobasco sauce, pinch of red and ¼ teaspoon of white pepper, 1 heaping tablespoonful fresh grated horseradish, few drops of Worcestershire sauce. Serve very cold.—*Mrs. Meyer Straus.*

SARDELLEN BUTTER.

Mash fine ½ pound boned sardellen cream, 1 large tablespoonful butter; mix with sardellan, flavor with lemon juice. Serve on toast or other bread.

SARDINE CANAPES.

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creamed butter and seasoned with Worcestershire sauce and a few grains of cayenne. Place in the center of each a stuffed olive, made by removing stone and filling cavity with sardine mixture. Around each arrange a border of the finely chopped whites of hard boiled eggs.

TOMATO BASKETS.

Take good size tomatoes; cut into shape of baskets, remove pulp, fill with Cavair, flavored with lemon. Put tomatoes on toast or lettuce leaf.—*Mrs. Samuel Westheimer.*

TOMATOES ON TOAST, WITH CAVAIR AND GERMAN ONIONS.

A slice of toast; spread on this the Cavair, a slice of tomato; on this some German onions (very small ones), then hard boiled egg which has been put through sieve. Over all mayonnaise.—*Mrs. Samuel Westheimer.*

WORCESTERSHIRE SAUCE ON BREAD.

Cut bread round. Spread with Worcestershire sauce and melted butteer.—*Mrs. Samuel Westheimer..*

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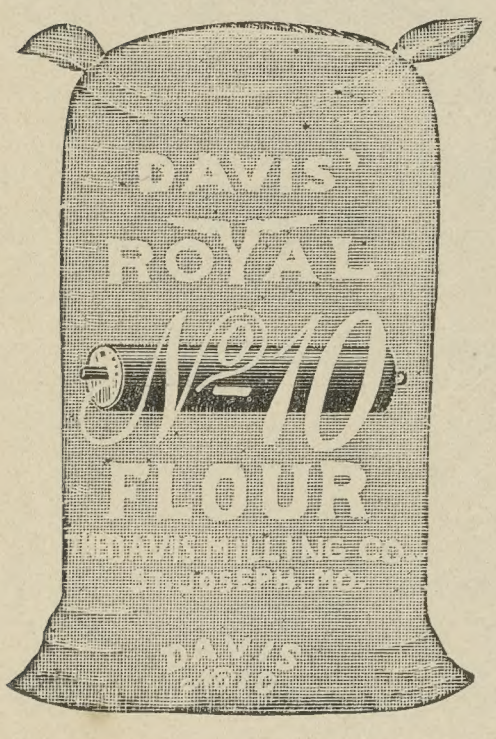

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SOUPS.

Of a good beginning cometh a good end.

BOUILLON.

To each pound of fine cut beef one pint cold water; stir well. Put on back of stove where it will come slowly to steaming point; skim and place where it will simmer for 2 hours. Now add 1 onion with 12 clove sticks, parsley, carrots, celery, 1 bay leaf and tomatoes, and let simmer 1 hour longer, and then strain. Now beat the whole egg, shell, too, and add to soup. Strain again.—*F.*

BOUILLON.

Put on 1 chicken to boil in 3 quarts of water as for soup; take 1½ or 2 pounds of rump of beef and the same quantity of veal; put in a baking pan, set in the stove, brown quickly, with just enough water to keep from burning. When brown cut the meat into pieces; add this with all the juice it has drawn to the chicken soup. Set on the back of the stove and cook slowly all day. Set in a cold place or on ice over night, and next morning after it has congealed skim off every particle of fat. Melt and season to taste ready to serve.—*F.*

GERMAN BOUILLON.

Season highly 6 cups of good stock; take from fire and add 4 yolks of well-beaten eggs. Serve immediately. Enough for 6 people.*F.*

CREAM OF CELERY SOUP.

Parboil 2 cups of celery (cut in inch pieces), in water for 15 minutes, drain and add 2 cups of white stock, cook until celery is very soft, rub it through a sieve, scald 1 small onion in 1 pint of milk; remove the onion and add the milk to the stock, cream, 3 tablespoonfuls of flour and 3 tablespoonfuls of butter together and add them also to the stock. Lastly add ½ pint cream and season with 1 teaspoonful of salt and ½ teaspoon of pepper.—*F.*

CREAMED ASPARAGUS SOUP.

One can of asparagus tips cut into small pieces; place into kettle with liquor and add 6 cups of milk, 1 cup of cream, season highly. If desired 1 tablespoon of whipped cream added to each cup. Enough for 8 people.—*J. M.*

POTATO SOUP.

Cook 3 potatoes in salted water with 1 onion. When soft mash the potatoes smooth and rub through a fine sieve. Scald 1 quart of milk, with

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2 stalks of celery in it. Remove the celery, add 2 tablespoonfuls of butter and 1 tablespoonful of flour creamed together. Then add the prepared potatoes to the milk and season with 1 teaspoonful of salt and ¼ teaspoonful of pepper. Let it come to a boil and serve at once. This will serve 6 persons.

CREAM OF SPINACH.

One peck of spinach cooked tender and run through a sieve; add 4 cups of milk, 1 cup of cream; season highly. Enough for 6 people.—*J. M.*

SOUP STOCK.

All meat soup should be boiled in a closely covered kettle used for no other purpose; boil slowly and steadily. Skim soup as soon as it begins to boil, and keep skimming until no more skum rises; then add seasoning and vegetables. For a medium-sized family put on 4 quarts of cold water, 1 good-sized shin bone and about 1½ pounds of brisket of beef. After the soup begins to boil skim, season with salt, 6 pepper cones, 1 small potato cut up, a small piece of onion and some cut celery, parsley and 4 teaspoonfuls of tomatoes. Carrots may also be added if desired. Boil slowly for 4 or 5 hours; then strain, skim off fat and add any ingredient desired.—*Mrs. Meyer E. Straus.*

CREAM OF TOMATO SOUP.

Cook 1 quart of tomatoes in ½ pint of water until done; then add a pinch of soda and strain through a sieve. Put 1 quart of cream or milk to boil, adding 1 teaspoon flour which has been stirred in 1 teaspoon fresh butter; just before serving stir the strained tomatoes into the cream, stirring constantly. If desired you may add some finely chopped parsley and celery. Season with salt, pepper and a pinch cayenne. Serve with croutons or oyster crackers.—*Mrs. Meyer E. Straus.*

TOMATO BISQUE SOUP.

One can tomatoes, 1 quart milk (or cream is better) Cook in separate vessel. In milk or cream put lump butter, pepper, salt, and thicken with 2 tablespoons flour or cornstarch dissolved in a little milk. Put with tomatoes celery, parsley, onion and a clove. When ready to go to table put 1-3 teaspoon soda in tomatoes and few drops of sherry wine. Last thing add croutons to soup, putting them in each plate, and pour soup over them.

TURTLE SOUP.

This recipe is for a large turtle, and will serve a large number. Put turtle in 2 gallons of water. Boil until very tender; remove from the water to cool. Into the stock put 4 bay leaves, 4 cloves, 3 stalks of celery, 1 large onion, 1 clove of garlic, ½ can tomatoes. Let boil ½ hour, and strain, cut up the meat of the turtle and add to the stock also 1 can of chopped mushrooms, 1 can of French peas, salt and pepper to taste, ½ pint of sherry wine. Use thickening if desired.—*Mrs. Samuel Binswanger.*

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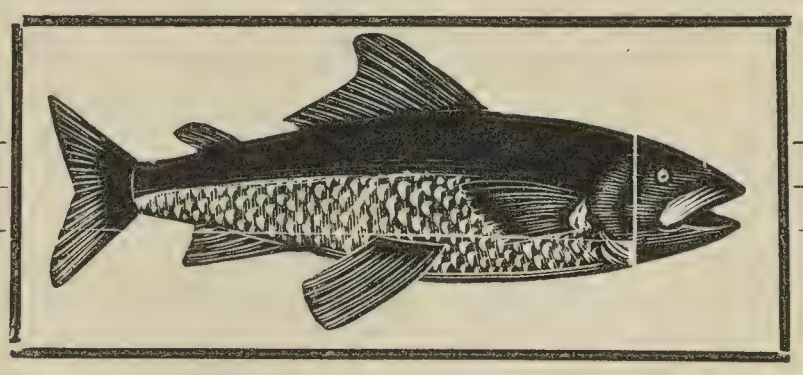

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QUICK TOMATO SOUP.

Boil 1 can of tomatoes and 1 can of water for 15 minutes, and while the above is cooking fry an onion (cut fine), in three tablespoons of butter; mix with the tomatos and water and add celery, parsley, salt and cayenne pepper. After this has simmered together a few minutes strain and thicken with flour. Serve with croutons.—*Mrs.. B. Phillip.*

BALLS, DUMPLINGS, ETC., FOR SOUPS.

CRACKER DUMPLINGS FOR SOUP.

One tablespoon butter, 2 eggs, five small soda crackers, minced, parsley and pinch of salt. Roll out in balls. Noodle dough, cut out with a thimble, and fried are nice in soup

FRIED EGG CROUTONS FOR SOUP.

One egg thoroughly beaten, 1 pinch salt, 1 pinch ginger, 1 tablespoon water. Add flour enough to make a batter that will drop through holes of colander into boiling fat. Remove when brown (as you would for doughnuts), drain well. Serve with a clear soup or buillon.—*Mrs. J. S. Lehman, Lincoln.*

MARROW BALLS FOR SOUP.

Take the marrow of the soup bone or a tablespoonful of fresh butter and beat to a cream. Add a little chopped parsley and an egg. Beat thoroughly and add some rolled cracker crumbs. Salt to taste. Then roll into a tiny ball, drop in the soup to see if it needs more cracker dust. If it holds together make the rest of the mixture into balls and cook in the strained soup stock.—*Mrs. Samuel Binswanger.*

NOODLES.

Take 1 handful of flour, make hole in center, break in 1 egg and work enough of the flour into the dough to make a very stiff dough; now make into 2 balls, and with a rolling pin roll each out as thin as a wafer, lay on a cloth until dry—not too dry, then fold together in long, narrow strips, and cut with noodle cutter or a sharp knife in very fine strips. Drop in soup 10 minutes before serving, and boil.

SOUP BALLS.

Two thick slices white bread soaked; then pressed dry; add 2 yolks of eggs, grated rind of lemon; beat whites to a froth and add last. Drop from a spoon into boiling fat.—*Mrs. E. F. Westheimer.*

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BROWN SOUR FISH.

Take 3 pounds of fish, cut in small pieces, and salt lightly for 1 hour. Wash and set aside. Boil 1 onion in a cup of water until tender, add 1 cup vinegar, and then the fish. Cook 5 minutes and then add the juice of 1 lemon, tumbler of white wine, 2 sticks cinnamon, 3 tablespoons dark jelly, sugar to taste, 1 handful raisins and boil 15 minutes. When done add 4 ginger snaps softened in little water. Boil again for 5 minutes and put on platter with gravy over it.—*Mrs. H. Ettenson.*

BAKED FISH, WITH TOMATO SAUCE.

Take your fish after it has been cleaned and salt it well, leaving the head on. If possible allow it to stand salted for 2 hours before baking; then butter a baking pan, lay your fish in, sprinkle with the juice of 1 lemon, ½ teaspoon white pepper, dash of cayenne, add 1 can of tomatoes and 1 cup of fresh butter, and bake in a hot oven, allowing (from the time it starts to boil) 15 minutes to the first pound and 5 minutes for each extra pound. Hence if you have a 4-pound fish it must bake 30 minutes. When done carefully lift your fish onto a platter and strain the gravy over it. If you desire the gravy thicker add 1 teaspoon of flour which has been thinned with a little cold water.—*Mrs. Meyer E. Straus.*

BLANQUETTE OF OYSTERS.

Toast 6 slices of bread. Drain one pint oysters, turn into dry sauce pan, put over fire and bring to boiling point. Drain what liquor comes from boiled oysters into measure cup and add enough milk to fill cup. Into another saucepan put 1 tablespoon butter and one of flour, now place over fire for a minute to heat. Then take from fire and mix flour and butter well, then add milk mixture, put on fire and stir until it comes to a boil; add salt, pepper and oysters. Then add yolks of 2 eggs and 1 tablespoon of chopped parsley and let come to a boiling point; stir carefully. Now cover bottom of dish with buttered toast, then oysters, then toast, then oysters and little of liquor over top. This recipe without eggs is creamed oysters for patties.—*F.*

CODFISH BALLS.

One cup flaked salt codfish cooked with 2 cups of potatoes in boiling water. Drain and add 1 egg, 2 tablespoons butter, ⅛ teaspoon pepper and beat 3 minutes till light. Then form into balls, dip in beaten yolk of eggs and bread crumbs and fry in deep fat.

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CURRIED OYSTERS.

Serve rice boiled with all curries. Take pint oysters and drain, 1 tablespoon of butter into a saucepan, slice into this 1 small onion, place over a moderate fire until onion is a golden brown, a teaspoonful of green ginger chopped fine, 1 clove of garlic minced. Now take an iron pan, take butter, onion and garlic from stove and add 1 tablespoonful of flour and ginger and mix. Now add to this tablespoon (level), curry powder and 1 of tumeric, add 1 cup water and put on fire to boil; add salt after it boils, strain into double boiler and take oysters a few at a time and put into heated from pan, and as soon as they curl lift out and put into sauce.—*F.*

CREAMED HALIBUT.

Melt heaping tablespoon butter in dish on which fish is to be served. Roll fish in the butter and place in oven for eight minutes. Then pour over it a rich cream sauce, sprinkle over bread crumbs and bake 20 minutes. Serve very hot.—*Mrs. Pauline Barth, Atchison, Kas.*

CREAM SAUCE FISH.

Boil Fish in salt water. Take 2 tablespoons flour, smooth with juice of three lemons. Add to this yolks of 4 or 5 eggs, ½ pound of powdered almonds, 1 pint of cream; boil, remove from fire. Pour over fish when ready to serve.—*Mrs. Apple.*

DILL PICKLE SAUCE FOR FISH.

Boil the fish in salt water, add whole pepper, onion, celery stalk. Boil 10 minutes in boiling water.

SAUCE FOR FISH.

Yolks of 6 hard boiled eggs rubbed smooth. Chop the whites fine; use part of them, and add a bottle of salad dressing (or a pint of home-made mayonnaise). Add slowly a pint bottle of catsup, ½ bottle of French mustard, juice of a small onion and 3 or 6 dill pickles chopped fine. When serving sprinkle the chopped whites of the eggs and chopped nuts on top.—*Mrs. H. Schlesenger, Lincoln.*

OIL LEMON SAUCE FISH.

Take 1 and ½ peeled onions, cut round and thin. Put some sweet olive oil in bottom of fish kettle. Let bottom be well covered with oil so that onion will keep white in it. Keep kettle covered while oil and onion stew. Squeeze in the bowl the juice of five lemons, add five yolks of eggs, two spoons capers, finely chopped bunch parsely, pinch of Spanish saffron, thicken with 2 tablespoons of flour, when onions are soft and yellow, lay salted fish in the oil, put in pinch of ginger, cayenne, whole mace over which throw a large glass of filtered water, stew gently. When done add juice of lemon, etc.—*Mrs. Morris Westheimer, (Cincinnati-)*

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OYSTERS A LA NORMANDIE.

To serve 6 persons—Take 3 dozen oysters with liquor, salt, pepper and butter size of an egg, heat well; when oysters curl up take out with a skimmer and pour the hot liquor over the following, which has been prepared; yolks of 6 eggs thoroughly beaten, juice of 1 lemon, ½ onion grated and ½-cup chopped parsley; when mixed put back on stove and stir until thick. Replace oysters to heat and serve on toast, or in ramakins—at once. *Mrs. Benjamin Westheimer.*

OYSTER FRICASSE.

Drain off juice, add lump of butter size of an egg, 1 tablespoon flour, browned lightly. Add oysters, seasoning, chopped parsley, keep turning all the time. Beat up 2 yolks of eggs with ½ cup of cream, add to the substance, leave thicken, not boil.—*F.*

OYSTERS A LA DREXEL.

Drain 1 pint of oysters, beat 1 whole egg, add 1 tablespoon warm water, chopped parsley, celery. After the oysters are drained, dip first in egg, then in bread crumbs and lay in a baking dish; sprinkle with salt, red pepper, celery and parsley, then another layer of oysters and so on until full. Pour over this 2 tablespoons cream and 1 tablespoon butter. Cut in bits. Bake in hot oven 20 minutes.—*Mrs. E. F. Westheimer.*

SCHARFE FISH.

Clean 3 pounds of bass, salt and put aside for a couple of hours. Put in a fish kettle a cup of tomatoes, 1 sliced onion, some celery and some parsley and the least bit of garlic, a piece of butter size of an egg, a couple slices of lemon and a dash of pepper. Let this boil 15 minutes, then add the fish and let all boil until fish is done. Take the fish out and put on platter. Strain the gravy. Beat well the yolks of 2 eggs, add the juice of a lemon and stir gradually into this the liquor that was strained from the cooked fish. Let this come to a boil, and then pour it over the fish. Garnish with parsley and sliced lemon and serve cold.—*Mrs. M. Frank.*

SCALLOPED SALMON.

One can salmon with oil drawn off, 1 cup of cracker crumbs. Salt to taste. Little butter, 1 cup of milk and bake with cracker crumbs on top.—*Mrs. M. Samuels.*

SCHARFE FISH.

Take 6 pounds of fish that can be used for stewing. Clean well, removing gills and fins. Salt to taste. Season highly with pepper, ginger, 1 onion, chopped parsley. Cover fish with water, and cook until well done. Have ready 6 eggs mixed with the juice of 6 lemons. When the fish is cooked, pour the fish stock slowly into eggs and lemons, stirring all the while, put back on the stove. Allow it to come to a boil, stirring constantly. Do not boil, as boiling causes the mixture to curdle. Pour over fish. Serve cold.—*Mrs. F. Westheimer.*

SPANISH FISH.

Take 1 large fish well seasoned and bake in oven with butter and a

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little flour and tomatoes, bake a nice brown and when ready to serve pour the following sauce over the fish:

Make a stew of butter, 1 tablespoon of flour and 1 big onion cut fine and fried, cut up 1 dozen olives, ½ sprig garlic, cut fine 1 can mushrooms, beat up with all the juice 1 handful of parsley and celery cut fine, all to simmer in the stew. Just before serving add a goblet of white wine and 5 hard boiled eggs chopped fine, salt, pepper and a little red pepper. Decorate the fish with hard boiled eggs, lettuce and parsley.—*F.*

SWEET AND SOUR FISH.

Three pounds of salmon or pickerel cleaned and cut into pieces 3 inches wide. Salt very lightly and leave for 1 hour. Then wash and set aside. Cut 1 large onion in a stewing pan and cook in 1 cup of water until tender. Then add 1 cup of vinegar and put in the fish and boil about five minutes. Add the juice of 3 lemons, 2 sticks of cinnamon, 1 handful of raisins, 1 handful of blanched almonds split and sugar to taste. Cook 15 minutes, then stir gravy into four yolks of eggs, beating them constantly. Pour gravy over fish, then drain into a gravy boat. This must be done quickly. Put fish on platter.—*Mrs. H. Ettenson.*

FISH WITH MUSTARD SAUCE.

Boil fish with spices and vegetables, take 3 tablespoons of tomatoes, ½ bottle of prepared mustard, juice of ½ a lemon, enough stock of fish to make as much sauce as required, add enough cornstarch to thicken and then boil all together, garnish, serve hot or cold.—*F.*

FISH SOUFFLE.

One-fourth cup butter in ½ pint milk, 2 tablespoons flour, let boil until thick, add yolks 2 eggs salt and pepper, add ½ pound of cooked fish, cut fine, stir in whites of eggs beaten stiff. Grease pan well, steam ¾ hours. Serve with white sauce.—*F.*

FISH WITH CREAM SAUCE.

Clean and salt fish thoroughly. To a 4 pound fish take about ½ lb. of fresh hot butter, put in the oven, and let bake about 15 minutes in the butter, take about 1 pint of sweet milk and cream mixed and thicken with flour. Season with salt, whole pepper and minced parsley. Put over the fish, baste continually, bake all together about 35 minutes.—*Mrs. Eugene Westheimer.*

GEFEILTE FISH.

Take a 4 pound bass and after it is prepared, cut in pieces 2 inches wide, salt and set aside for a couple of hours. Wash and take meat from the skin, being careful not to tear it, then remove meat from the bones. Add 1 big onion, parsley, salt, pepper and yolks of two eggs and whites of 6, putting the yolks of 4 eggs in a bowl with a little water. Chop and add 1 cup of cold water, a little at the time, until the meat is stiff enough to form in a ball. It generally requires ½ hour to get the meat fine enough. Take a large cooking vessel, put the bones in bottom, 1 onion cut round, and about 1 quart of water; fill the skin with the chopped meat, smoothing

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the sides with a knife dipped in cold water. Whatever meat is left, make into balls and put in with the rest. Boil 1 hour, shaking the vessel to keep the fish from burning. Beat the 4 yolks and water until it is smooth, and when fish is done, stir gravy into the yolks, beating them constantly; throw gravy over the fish and pour off at once. This last must be done quickly. Put fish on platter, being careful to take 1 piece out at a time so you will not break them. Buffalo can be used in case you cannot get bass.—*Mrs. H. Ettenson.*

LOBSTER, TERRAPIN STYLE.

Boil, open and cool, one 3 pound lobster. Cut into pieces about 1 inch square. Put ¼ lb. butter in a sauce pan; when melted, add an even tablespoon of flour. Mix until smooth, add ½ pint cream, stir continually until it boils. Take from the fire and work in carefully the hard boiled yolks of 4 eggs, mashed fine, add ½ teaspoon salt, a dash of cayenne, then add lobster, stand sauce pan over kettle of boiling water to re-heat. When hot and ready to serve, add 2 tablespoons of sherry.—*Miss Ida Simons, Louisville, Ky.*

LEMON MAYONNAISE FISH.

Clean fish—cut into 1½-inch size pieces all the way across the fish, salt and leave stand a few hours; then put on enough water that will cover the fish when boiling. To this water add 1 large onion, 4 cloves of garlic, 1 stalk of celery, handful of parsley and 2 cupfulls tomatoes, 7 pepper corns and ¼ teaspoon of white pepper, 1 tablespoon of butter, juice of 1 lemon. Allow all of this to boil till strength is out of the vegetables—it takes about 40 minutes, then butter the bottom of your fish kettle, arrange the fish in same, then pour the above sauce (which has been strained) over the fish and boil until the fish is done. In the mean time make a mayonnaise of the yolks of 4 eggs, ½ teaspoon of salt, ¼ teaspoon white pepper, ½ teaspoon prepared mustard, 1 tablespoon flour, 1 tablespoon butter, and the juice of 2 lemons. When this is cooked and cooled thin it out with ½ pint of sweet double cream which has been whipped, then add enough of the broth of the fish to make the desired quantity of gravy.—*Mrs.Meyer E. Straus.*

LOBSTER A LA NEWBURG.

Cut lobster after picked and seasoned and use a little of the soft meat, 1 tablespoon butter, 1 tablespoon flour, melt on stove, then add lobster and let come to a boil. Then add ¾ cup cream, a wine glass sherry, salt and pepper to taste, then beat up yolks two eggs, add to mixture, beat eggs with little cold cream.—*F.*

LOBSTER A LA NEWBURG.

Two and one-half cups boiled chicken and liver (or lobster) cut in long narrow strips, then in ½-inch pieces. 2 tablespoons butter, ½ teaspoon salt, dash of cayenne, 1 cup cream, beaten yolks of 3 large eggs, ½ cup sherry or brandy mixed.—*Mrs. A. J. August.*

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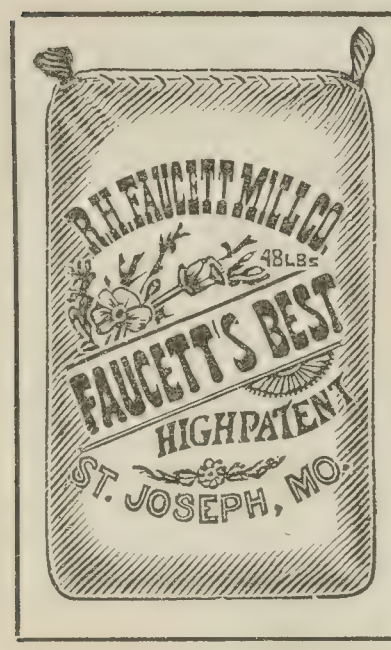

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OYSTER PATTIES.

Make a very rich pie crust, using the juice of the oysters instead of water, and a little yeast powder. In rolling out turn and butter 3 or 4 times, to make dough leafy. Cut out with a biscuit cutter not too thick. Then cut out another with hole in center to paste on top like for parts with whites of eggs. Bake like you would biscuits just in time to serve hot.

Filling.—Brown a little butter and flour a light yellow. Pour in oysters without juice, let them simmer a few minutes, chop parsley, celery and seasoning. When ready to serve add a little milk or cream. Fill 2 or 3 oysters with juice into patties.—*Mrs. E. F. Westheimer.*

OYSTERS ON TOAST.

Boil and salt oysters in their own liquor, beat 3 eggs thoroughly, squeeze juice of 1 lemon, then have ready 1 level tablespoon flour stirred with 2 tablespoons of butter, then pour part of oyster liquor into eggs by degrees,, pour back with rest of liquor and oysters, put in butter and flour, constantly stirring and let come to a boil, add two teaspoons capers, season to taste, serve on toast with gravy.—*Mrs. E. F. Westheimer.*

COD FISH IN CREAM.

Pick a pound of codfish into small pieces and soak in cold water 4 hours. Pour water off and add fresh, boil 20 minutes. While this is cooking, pare 8 potatoes and cut into quarters, cook until tender with a large onion. Drain water from codfish, also potatoes, and put together. Add a pint of milk, 2 large tablespoons of butter, pepper and salt, if desired. Simmer together 20 minutes and add chopped parsley just before serving.—*Mrs. H. Ettenson.*

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And cut 'em and bake 'em,
And serve as an entree on toast.

BONDINS.

One pint chopped cooked meat or chicken, ½ cup stock, 2 tablespoons bread crumbs, 1 tablespoon butter. When this boils take from fire and add meat, 1 teaspoon salt, ½ teaspoon pepper, 3 eggs well beaten. Fill these into greased bondin cups, stand in baking pan of boiling water and poach in oven for 20 minutes. Serve with sauce Bechemel or white sauce.

CHICKEN TIMBALE.

Boil a chicken until tender, skin, bone and chop fine. Stir 4 yolks of eggs with tablespoonful of butter to a cream, add ½ cupful chopped mushrooms, pinch of salt and pepper and ½ pint cream. Then mix well with chicken and add beaten whites of 4 eggs. Fill small moulds, place in a pan of boiling water. Cover with another pan and bake inside stove. This takes ¾ hour to bake. Serve with Sauce. Sauce is made of mushroom liquor thickened with a bit of dissolved flour dissolved in milk, 1 tablespoonful of cream, pinch of salt and pepper and bit of Worcestershire sauce. —*Mrs. Sam Block.*

EGGS A LA MELBA.

Select large potatoes, bake them unpeeled in the oven. Cut off top of each potato when baked, scoop out all but a little of the potato, leaving the shell whole. Cut boiled lobster into good sized dice or squares. In double boiler, put good sized lump of butter, salt, pepper, pinch cayenne, lobster. Add 1½ wine glasses of good Sherry and 1½ teaspoons sugar to the lobster, butter and seasoning, cook about 5 minutes. Beat up yolks of 3 eggs with ½ a pint of rich, sweet cream. beat this well. At the last moment drop this into the lobster, let it get thick without boiling, stirring constantly. Boil an egg barely 3 minutes so that it can be peeled whole; have an egg for each person. Place potato shell on plate, fill with lobster dice and some sauce on top, put soft boiled egg just ready to burst and in center of top put slice of black truffle.—*Mrs. M. Westheimer.*

LOBSTER CHOPS.

To 3 pounds lobster, take 3 heaping tablespoons butter, 1 tablespoon flour, ½ cup cream, 2 eggs, well beaten, salt, a little red pepper, a little chopped onion, a few tablespoons Worcestershire sauce, then add your lobster. Let come to a boil, put on platter to cool and then put in shape. Dip in egg and bread crumbs and then fry.—*F.*

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RICE WALL.

Let one cup of rice boil rapidly in salted water until tender, drain, rinse in cold water. Mix with it 1 finely chopped shallot, a dozen cooked mushrooms finely chopped, ½ teaspoon salt, a dash of paprika, 3 beaten eggs, and 1 cup milk. Turn into a buttered ring mould and bake. Set on several folds of paper, and surround it with hot water until the mixture feels firm to the touch. Turn from the mould, garnish the top of the wall with chopped parsley and whites of eggs. Fill the center with creamed sweetbreads and oysters. This should be served as an entree at dinner, or as a main dish at luncheon or supper.—*Ida Simon, Louisville, Ky.*

TOMATO ENTREE.

Hollow out tomato, put in ham deviled with oil, vinegar, pepper and mustard. Then caviar, then sardellen with a slice of hard boiled egg and oil mayonnaise on top.—*Mrs. E. F. Westheimer.*

TOMATOES FILLED WITH SHRIMP.

Use tomatoes not too ripe, cut off top, scoop out, not too thin. Add to this a little chopped parsley, grated onion and bread crumbs, 1 can shrimps. Fry shrimps in a little butter before adding tomato and seasoning. Fill the hollowed tomatoes with above ingredients, put cracker or bread crumbs and butter on top and brown in oven.—*Helen Cohen Binswanger.*

BRAISED SWEETBREADS.

Six pairs of sweetbreads, well soaked and skinned. Place in a baking pan 1 large slice of onion, 6 cloves, 3 sprays of parsley, ½ cup of water, then add the sweetbreads and bake 2 hours. Add ½ cup of sherry, 1 tablespoon of flouring thickening. Serve very hot with peas. This amount will serve 6 people.—*J. M.*

DEVILED SWEETBREADS.

Cook sweetbreads until tender. Put tablespoonful butter in skillet, when hot add 2 tablespoonfuls flour, rub until smooth, brown lightly. Add ½ can tomatoes, chopped prasley, bit of Worcestershire sauce, salt and pepper, and a few mushrooms. Add sweetbreads to this and cook a few minutes. Then put into a baking dish, cover with cracker crumbs and bits of butter—brown nicely. Serve with peas.—*Mrs. Samuel Block.*

SWEETBREADS A LA CREOLE.

Put 2 tablespoons butter, 1 onion cut fine, in a skillet, and when brown add 1 tablespoon flour and brown. Then add one can of tomatoes, 1 tablespoon Worcestershire sauce, salt, pepper, cayenne and white. When well cooked, strain and simmer in this 2 sets of sweetbreads that have been par boiled and cut into small pieces. This sauce is also fine for veal cutlets. Serve the above in ramakins.—*Mrs. Benjamin S. Westheimer.*

SWEETBREAD CUTLETS.

Take 3 pairs boiled sweetbreads, 1 medium chicken, boiled, cut into fine pieces and mix with the following cream dressing, seasoned highly:

One cup of milk with 2 large tablespoonfuls flour, 1 tablespoonful of butter. Boil and let stand until cold. Make into small cutlets, dip into egg and roll in cracker crumbs and fry in hot fat.—*J. M.*

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SWEETBREAD FARCI.

Boil 2 sets of sweetbreads (after they have been cleaned and standing in salt water for 20 minutes) with small piece of onion, celery and a few pepper corns and salt. Put heaping tablespoonful of butter in spider and brown, then add 2 tablespoonfuls flour and brown that, adding the insides of 4 tomatoes, strain and add to this the cooked sweetbreads which have been picked into small pieces. Have ready 8 ripe tomatoes which have been skinned and hollowed out, and are thoroughly chilled, into these put the above mixture and bake in the oven until you can run a straw through the tomato, then serve on round slices of toast.—*Mrs. Meyer E. Straus.*

SWEETBREAD PATTIES.

Boil sweetbreads until tender, in water in which a little salt, pepper and onion, celery and parsley are boiling. When done place in cold water and then pull the sections apart. Take 3 tablespoonfuls of butter and melt. Add 2 of flour and when well blended add cream to make a thick mixture. Put in the sweetbreads, add small peas just long enough before serving, to heat well. Heat the pattie shells and just before filling, add ½ pint of whipped cream. Season all to taste. Mushrooms may be added to the sweetbreads and peas.—*Mrs. Sam Binswanger.*

SWEETBREADS IN SHERRY.

Four sets sweetbreads boiled in a good deal of water. When tender chop with one can of mushrooms. Reserve the gravy and pour some on mixture (not too much); then add 2 yolks eggs, well beaten, wine glass of sherry, a couple fine rolled crackers. Fry in shells. If preparation is rather stiff, add more broth.—*F.*

CHICKEN CROQUETTES.

Meat of 2 boiled chickens, chopped fine. Heat some butter, brown an onion in it. Add salt, pepper, parsley, 3 whole eggs and some cream. Fix in forms and roll in cracker crumbs and yolk of egg before frying in simmering fat.

CHICKEN CROQUETTES (Very fine).

1 cup finely chopped chicken,
2 tablespoons butter,
4 tablespoons flour,
⅔ cup well seasoned chicken stock,
Salt and paprika to taste
1 teaspoon lemon juice,
Yolk of 1 egg.

Melt butter. Add flour, stock and seasoning. Let it cook until thick. Remove from fire and add yolk. Mix with meat and spread on a buttered dish to cool. Shape, dip in crumbs, egg and crumbs. Fry in hot deep fat.—*Mrs. Ferdinand Westheimer.*

CHICKEN IN SHELL.

Parboil a chicken, when cold cut in small square pieces. Put in a pan 1 tablespoon of butter and as much flour, add some cream, truffles and mushrooms. Cook all to a thick sauce. Now add chicken, juice of a lemon, salt

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and pepper. Add to the above yolks of 2 eggs. Butter the forms, fill and heat. Trim top with slice of lemon and a sprig of parsley. Serve hot.—*Mrs. E. Westheimer.*

CHICKEN MOUSSE.

One cup broth, 1 cup chicken white meat, 1 tablespoon gelatine in ¼ cup of broth, 4 eggs, 1 cup of cream; cook broth with beaten yolks of eggs like custard. Add gelatine, strain and let stand. When partly cold, add ground chicken and juice of ½ lemon, cup of whipped cream and beaten whites. Season to taste, pour in mould and serve with salad consisting of English walnuts, peas and celery.—*Mrs. L. F. Westheimer, Cincinnati.*

CHICKEN TERRAPIN. (for 18)

Boil 2 chickens the same as for chicken salad and cut up likewise. (Cream dressing rather thick). Six hard boiled eggs chopped fine, ½ pound butter, 2 tablespoons of flour (creamed), 1 cup of whipped cream, 2 wine glasses sherry. Season highly. (Milk may be used instead of cream.)—*J. M.*

CHICKEN TIMBALS.

Cook chicken until tender (breasts of 2 large chickens), ½ pound of white meat of chicken chopped very fine and put through a fine sieve, Add gradually 5 full sherry glasses of cold cream, salt and pepper, and the whites of 5 eggs.

SAUCE. 1 large spoon butter, small spoon of flour, brown. Thin with a pint of soup stock. Add seasoning, 1 teaspoon catsup, little lemon, flavor strong with Sherry, chop truffles and add sauce.—*Mrs. E. F. Westheimer.*

PRESSED CHICKEN.

Line a large stew pan with parsley, celery, a very small piece of onion, a little garlic and a bay leaf. To this add a large chicken (cut up for stewing), which has been thoroughly seasoned with salt and pepper. Cover this with water. Cook until tender. Remove chicken from stock and chop. Put chicken in a bowl, add a bunch of chopped parsley and a few hard boiled eggs, whole. Let the stock boil down to a rich sauce, to which add a dash of tobasco sauce, a tablespoon of gelatine. Strain this over the chicken, put in forms and on the ice to cool.

This is nice cut in small pieces served on lettuce leaves with a good mayonnaise sauce.—*Mrs. E. Haas.*

PRESSED CHICKEN.

Boil chicken, well seasoned, in as little water as possible, until very tender. Remove skin and chop. Boil down liquid in which chicken was boiled and mix well with meat. Place in mold with weight on top. A small piece of veal may be used with chicken.—*Mrs. W. I. Lehman.*

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WILD DUCKS.

Add a tablespoon of baking soda to the water in which the ducks should soak over night. Then cut into quarters and wash thoroughly. Put about a teaspoonful of soda (level) in cold water. Place the ducks in this and let the water come to a boil; then wash again in fresh water. Into the Dutch oven put some goose fat and into this slice an onion and a clove of garlic. When slightly brown add the ducks, seasoning with salt and pepper. Let each piece brown in the fat, then add 2 tablespoonfuls of tomato paste and enough soup stock to nearly cover the meat. Let all simmer until very tender, keeping the oven well covered.—*Mrs. Sam Binswanger.*

WILD DUCK WITH DRESSING.

When prepared, soak in strong salt water 1 hour. Pepper and put in roasting pan with 3 tablespoons of butter, 1 bay leaf and a piece of celery. Roast in a hot oven adding 4 cups of water a little at the time. Stew the giblets, necks and ends of wings until tender, then take out the wings and necks. Cut the giblets small and add with the liquor to the gravy thickened, when the ducks are done. The gravy must be very brown.

DRESSING FOR WILD DUCK. One-fourth loaf white bread soaked in cold water and squeezed out dry, 3 pieces celery and parsley cut fine, 1 grated onion, cayenne pepper, salt, 1 whole egg and a large piece of butter. Then work all together until very smooth; put in ducks and sew up. This is enough for 2 ducks.—*Mrs. Ben Phillip.*

QUAILS.

Put on top of stove with water and all kinds of vegetables. Let stew for 15 minutes; then put in an oven with a cup of cream and let bake 15 minutes.—*F. F.*

CHESTNUT DRESSING.

Two pounds of chestnuts shelled and skinned, then put on fire to boil till soft. 2 cups soda crackers rolled fine. Drain water from Chestnuts, and mix with the crackers; tablespoonful of lard, 2 eggs and season to taste.—*Mrs. M. Samuels*

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MEATS.

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Five things observe with care.
What to eat, who cooked the meat,
And how and when and where?

CALF'S LIVER STUFFED AND LARDED.

Put bacon in pan before liver is put on. Make a deep cut nearly center length of liver, beginning at thick end, thus making a pouch for stuffing. Fill pouch and lard upper side of liver. Put liver in baking pan, pour around 2 cups brown sauce, made of 1 tablespoon each of butter and flour, 2 cups brown stock, salt and pepper. Bake 1 hour, basting every 12 minutes with sauce in pan. Remove to serving dish, strain sauce around liver and garnish with glazed or French fried onions.

STUFFING FOR LIVER. Mix ½ lb. chopped cold ham or veal, ½ cup stale bread crumbs, ½ small onion chopped fine, 1 tablespoon finely chopped parsley, moisten with brown sauce, then add one beaten egg. Season with salt and pepper.—*Mrs. A. J. August.*

CHILLI CON CARNE.

2 lbs. of chopped meat,
½ cup suet,
1 tablespoon Mexican sage.
1 tablespoon Conmena seed,
1 whole head of garlic,
6 chilli peppers, (take out seeds)
1 teaspoon celery seed,
Salt to suit taste.

Boil 2 or 3 cups of Red Chilli beans separate. When tender mix together. —*Mrs. Simon Berg.*

BAKED CALF LIVER.

Skewer the liver into ¾-inch spaces, putting 1 teaspoon of fat between each space, season with salt, pepper and a pinch of cayenne, little celery salt, 1 onion and 2 tablespoons of tomatoes. Sprinkle 2 tablespoons of flour over the top, add 2 cups of boiling water, cover and bake for ¾ of an hour. Uncover and bake 15 minutes longer. Remove from the pan, add juice of a lemon to the liquor and strain over the liver and serve.—*Mrs. Meyer E. Straus.*

HORSE-RADISH MEAT.

Boil soft a nice piece of meat, brisket or chuck rib, and then take a couple of spoons of fat and let it brown with flour. Pour a ½ cup vinegar

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and a pinch of salt and brown sugar to taste; then take soup broth if needed and put in the meat to boil a ½ hour, slowly. Put the horse-radish in the last thing, strong enough to suit taste.—*Mrs. E. Haas.*

FRICASSE TONGUE.

Boil fresh tongue in 3 qt. water, a little salt and a few bay leaves. When boiled, save liquor and thicken with flour, 1 onion, and lemon peel. When boiled, strain; then take yolks of 3 eggs, 1 goblet white wine, 1 doz. whole peppers, slice tongue and put in sauce. Set to one side to simmer.

BALLS FOR SAME. 1 lb. chopped veal, grated bread, 3 eggs. Season with pepper, nutmeg and little chopped parsley and boil in the remaining half of liquor and serve all on same dish.—*F.*

POT ROAST.

Use the second cut of rump. Cut onions fine and brown in fat. Have meat thoroughly seasoned with ground ginger, salt and pepper, and some garlic cut very fine and rubbed into the meat. Next dredge the meat thoroughly on all sides with flour and put into the fat. When the meat is well browned on all sides by being turned in the browned onions, add more flour each time it is turned. Cover with boiling water and add tomatoes if desired. Put a lid on the pot and put into the oven to cook until tender. If the gravy boils away, add more boiling water.—*Mrs. Herman Einstein.*

DEVILED KIDNEYS.

Four lamb kidneys, soak 1 hour in ice water, scald and cut into thin slices. 2 tablespoons butter, 1 teaspoon Worcestershire sauce, 1 teaspoon mustard, ¼ teaspoon salt, ½ teaspoon curry or paprika, 2 tablespoons claret. Put the butter in a hot dish, when hot add the kidneys, cook 5 minutes. Add claret and serve.—*Mrs. A. J. August.*

PICKLED CALF TONGUES.

Clean and pour boiling water over top to take off slime. Don't quite cover with water. When soft, peel and split lengthwise. Heat enough vinegar and broth together to cover tongues, add sliced onion, bay leaves, black peppers, mustard seed and lemon slices.—*Mrs. Maurice H. Lehman.*

CALVES FEET AND PRUNES.

Wash well and crack joint-bone. Put into water, salt, whole pepper, allspice, onions and bay leaves. Cook until tender. Then cook prunes. Strain water from calves' feet and in this water cook prunes. Add ½ dozen ginger snaps, sugar and vinegar to make sweet-sour. Serve hot.—*Mrs. Samuel Block.*

SOUR BRATEN. (Beef a la Mode)

Cut into pieces 3 lbs. of beef from the second cut of the rump. Add a sliced onion, 3 or 4 cloves, a laurel leaf, (if the flavor is liked), salt, pepper

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to taste, and cover with vinegar. Set away, well covered, for several days. When it is ready to cook, turn the meat, vinegar and all into a kettle and add a little water. Then boil until tender, adding brown sugar to give a sweet and sour taste. Also add a handful of raisins, and 1 of cut almonds. Thicken a little with flour and water. Serve with potato klasse.—*Mrs Sam Binswanger.*

RARE ROAST BEEF.

Take 8 large tablespoonfuls of fat, put in pan in hot oven; when this is hot, sear meat by pouring hot fat over it; when roast is browned sufficiently to retain its juices, add salt and pepper and moderate the heat. Roast more slowly until meat is done, allowing 10 minutes to the pound and baste often; then take meat out of the pan. Cut up small onion and piece of celery and add tablespoon of flour and brown in fat; then add water and 2 tablespoons of tomatoes. Strain and serve with roast.—*Mrs. Meyer E. Straus.*

VEAL AND MUSHROOMS.

Four pounds of veal with bones taken out, salt and pepper over night. Shake flour over it, put in roasting pan with 3 tablespoons of butter, ½ teaspoon paprika. Roast in a hot oven 2 hours and add 3 cups water, a little at the time. Baste often and when done thicken gravy with flour. Then add 1 can of mushrooms, liquor and all. The gravy must be very brown. Slice and serve.—*Mrs. Ben Phillip.*

TOURANDES OF BEEF.

Eight mignon fillets of beef, shape in circular form and saute in butter 4 minutes. Put a mushroom cap on each sauted in butter; then stuff, sprinkle stuffed mushroom caps with buttered crumbs, bake in a hot oven until crumbs are brown. Remove to hot serving dish, pour around Aspagon sauce and garnish with strips of red and green pepper, and cut in fancy shapes.

RARE BEEF STEAK.

Broil in gas oven, allowing 7 minutes to the pound, and when done, dip into tablespoon of butter and ½ teaspoon of salt and pepper which has been heated.

ROAST BEEF.

Dash red pepper, 2 tablespoons water, ½ teaspoon salt in corner of pan. Baste often and let roast 15 minutes to the pound.—*F.*

FILLET MIGNON.

Have tender fillet cut 2 or 3 inches thick; before using dip in olive oil. Season and broil from 10 to 15 minutes. Serve with Berenaise Sauce.—*Mrs. Simon Binswanger.*

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ASPIC FOR COLD MEATS.

One-fourth box gelatine, pour over it ¼ cup water, stand aside into a saucepan, ½ pint stock, and into this put a slice of onion, a bay leaf, parsley, piece of celery, nutmeg, small piece of the rind of a lemon, salt, red pepper, and let this come to a boil. Add the gelatine, strain and done.

BECHAMEL SAUCE.

One tablespoon butter, 1 gill stock, 2 dashes pepper, 1 tablespoon flour, 1 gill cream, yolk of 1 egg, ½ teaspoon salt. Melt butter without browning. Then add flour, mix until smooth, add stock and cream, stir continually until it boils, take from fire, add the seasoning, yolk of egg, well beaten. This sauce is good for fish, boiled or baked sweetbreads, bondins and chicken cutlets.—*J. M.*

BEARNAISE SAUCE.

Cream 2 ounces of fresh butter, with 1 scant teaspoon each of salt and pepper, add the yolks of 4 eggs, stir until light; then add 1 tablespoon of finely chopped onions, the juice of ½ lemon and stir into the mixture 2 tablespoons of tarragon vinegar and 1 of water, (which have been heated together). Put on stove in a double boiler, stir until it begins to boil and then add ½ teaspoon of beef extract. Stir until it thickens. Can be served hot or cold.

CRANBERRY SAUCE.

One quart of cranberries, 1 cup boiling water. Boil very hard for 5 minutes after boiling has begun. Then mash through strainer. Add 2 cups sugar, stir until sugar is dissolved and place in mold.—*Emma W. Lowenstein.*

CREOLE SAUCE.

Brown 3 tablespoonfuls flour and butter, ½ a small onion. Pour a can of tomatoes into this and cook slowly a few minutes, strain and add salt and pepper to taste, ¼ can mushrooms, ¼ can French peas, ½ a bay leaf 2 cloves, with head pinched off, a few drops of Worcestershire sauce, 2 cloves of garlic, 2 or 3 drops tobasco sauce. If not thick enough add a little more flour dissolved in water.—*Mrs. A. J. August.*

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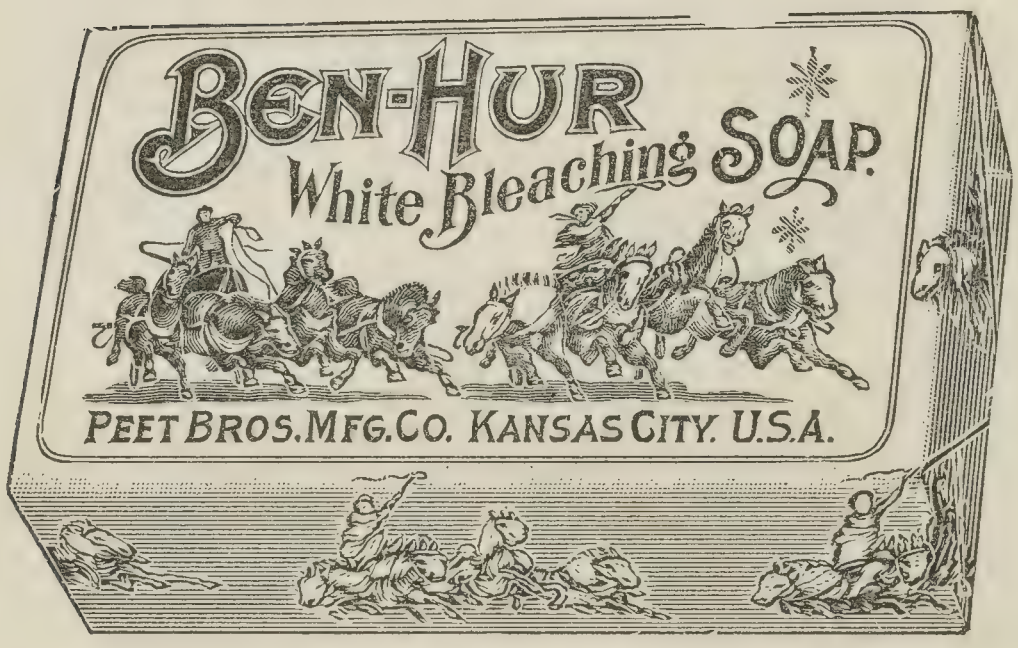

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2 tablespoonfuls butter,
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1 cup white stock,
1 cup cream,
Salt, pepper and celery,
1 or 2 yolks of eggs added last.

—*Mrs. Meyer E. Straus.*

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Five cents worth of shrimps, 2 pounds lobster, and 1 pint oysters.

ESPANOL SAUCE.

One-fourth cup butter, 1 stalk celery, chopped fine, 1 slice each of onion and carrot finely chopped, ¼ cup flour, 1½ cups brown stock, ½ teaspoon salt, ⅛ teaspoon pepper, stems of 8 mushrooms, finely chopped, a few grains of cayenne. Cook vegetables in butter until well browned, add flour and continue the browning, then pour on gradually.—*Mrs. A. J. August.*

FISH WITH CAPER SAUCE.

Boil fish with all kinds of vegetables and seasoning.

SAUCE. One-half cup butter, 4 eggs. Beat yolks of eggs and butter to a cream; add salt, pepper and 1 teaspoon of prepared mustard, 1 tea cup vinegar. Steam until thick; then add whites of eggs, stirring all the time so as not to curdle. When done add capers to suit taste.—*E. F. W.*

MUSHROOM SAUCE.

Take 1 tablespoon fat, 1 tablespoon flour, and put on stove, rub smooth, then ½ pint stock and let boil. Salt, 1 tablespoon coloring; then strain and add mushrooms after the liquor has been drained off.

MINT SAUCE.

Boil in sauce pan ½ cup of cold vineger with 1 tablespoon of sugar. Throw mint in and let boil at once, remove from fire and set aside until wanted to use.

SAUCE TARTARE.

For crabs or any fish. 2 yolks of eggs stirred light with a teaspoon of olive oil. ¾ teaspoon Colman's mustard, 1 small onion grated, a little parsley chopped fine, a little salt and pepper, 2 tablespoons vinegar. Cook until it thickens, then add juice of 1 lemon.

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HOLLANDAISE SAUCE FOR FISH.

One-half cup butter, 1-3 cup boiling fish sauce, yolks of 4 eggs, 2 tablespoons lemon juice, ½ teaspoon salt, pinch cayenne pepper. Cream butter. Add yolks one by one, beat well, add lemon juice, salt and pepper. Boil until thick.—*Helen Cohen Binswanger.*

SHARP SAUCE.

½ chopped onion,
3 tablespoons vinegar,
6 tablespoons water,
3 tablespoons catsup,
½ teaspoon salt,
little pepper,
1 teaspoon flour,
½ cup melted butter.

—*Mrs. Meyer E. Straus.*

TOMATO SAUCE.

Boil tomatoes and strain. Add 1 teaspoon corn starch, salt, red pepper and Worcestershire sauce and let boil until thick enough.—*Miss Fannie Ehrman.*

TARTARE SAUCE.

Make a good mayonnaise. To 1 cup of mayonnaise add ½ cup of capers, ¾ cup of cucumber pickles, and ¼ cup olives. Chop all very fine.—*J. M.*

TARTARE SAUCE.

One-half pint of oil mayonnaise dressing, 3 olives, 1 gherkin, 2 tablespoons of capers chopped fine, minced parsley, celery and little grated onion.

FISH WITH MUSHROOM SAUCE.

Cook fish as usual, with all kinds of vegetables and seasoning.

SAUCE. One tablespoon of butter, 2 tablespoons of flour, 2 cups fish sauce, juice of 1½ lemons, yolks of 5 eggs, 1 can mushrooms, chopped fine and sauce of mushrooms.—*E. F. W.*

VINAGRETTE SAUCE FOR ASPARAGUS.

Chop very fine a small quantity of parsley and celery, 2 chopped pickles, rub together a little oil, vinegar and the juice of ½ a lemon. Mix all together with a little salt and pepper. At table serve with a spoonful of sauce poured only over the heads of the asparagus.—*Mrs. E. Westheimer.*

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Pare and slice potatoes. Butter a baking dish. Sprinkle with flour. Put in layer of potatoes, sprinkle with salt and pepper, cut a slice of onion into small pieces and sprinkle with flour. Repeat the same, beginning with an other layer of potatoes and so on until dish is full. Put pieces of butter on top. Pour on cold water to almost cover. Bake in oven for 1 hour. —*Mrs. J. Auerbach.*

GUMBELAI.

Take young chicken and cut in small pieces. Then take butter or fat and heat; then add chicken and let brown; add 2 small onions and a ½-can of tomatoes. Let this cook awhile; then add 1 small cup of rice and let all cook slowly for a couple of hours. Season with paprika and salt to taste. If needed add a little sauce.—*Mrs. E. Haas.*

ITALIAN SPAGETTI.

Boil ½ lb. of macaroni in salt water until tender, then strain the water off. While this is cooking, fry a large onion cut in small pieces, in 4 tablespoons of butter. When the onion is very brown add a can of tomatoes and boil 20 minutes. Add the macaroni to this, grate ¼ lb. of cheese into it, cayenne pepper and salt to taste. Grate bread crumbs over the top and bake until good and brown.—*Mrs. B. Phillip.*

MASHED SWEET POTATOES.

Mash sweet potatoes, butter and salt in a baking dish. Grate New York cheese on top. Bake.

OBLONG POTATO DUMPLINGS.

Take about 6 large potatoes and boil; then mash them and take 2 eggs and 1 teaspoonful of baking powder and 2 tablespoonfuls of water and a little salt. Then add flour enough to stiffen. Then roll with hands into oblong parts 3 inches long. Place these into a spider of heated butter and then brown and just before serving scramble eggs over them.—*Mrs. E. Haas.*

POTATO KLOESSE.

Grate 10 large raw potatoes and cover with cold water and leave stand while you grate or put through a fruit press 1-3 as many boiled potatoes; then squeeze the raw potatoes through a cloth until perfectly dry, saving the water drained therefrom for you may use the starch that settles on the

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bottom and add to the potatoes. Use 2 whole eggs, little salt, small cupful of flour and 1 teaspoon baking powder. Mix all thoroughly and form into good sized balls, put small squares of fried bread in the center and boil in salt water for 25 minutes.—*Mrs. Emma Haas.*

POTATOES AU GRATIN.

Take 6 or 8 good sized boiled potatoes, mince fine, put in baking dish. Pour over cream sauce made of 1½ tablespoonfuls of butter, 1½ tablespoonfuls of grated cheese, 2 tablespoonfuls of flour, 1 cup of milk, ¼ teaspoonful of salt, ⅛ teaspoonful of paprika. Melt butter and cheese in sauce pan, add flour and seasoning. Blend thoroughly, stir until smooth and cook until thick; then pour over potatoes, sprinkle thickly with grated cheese and bread crumbs, and brown in a quick oven.—*Mrs Meyer E. Straus.*

PEAS.

Put 1 tablespoonful of butter in a kettle and when hot drop in the peas. Add salt, pepper and a little sugar. Cover kettle tightly and let simmer about 10 minutes. Then add a very little hot water and cook until tender, letting boil until nearly all the water has evaporated. Add milk and a little thickening.—*Lena Juda.*

BOSTON BAKED BEANS.

Put 1 lb. of beans to soak over night. In the morning put on to boil, adding ¼ teaspoonful soda. Let boil 5 minutes, then pour off water. Put on fresh water and boil 15 minutes; then drain and put in a crock which can be put in the oven to bake. Add 1 lb. of fat meat or salt pork that has been diced in 1-inch squares. Put it in the center of the beans, add salt and pepper to taste and ¾ cup of molasses. Fill up rest of the crock with water. Bake 7 or 8 hours or more.—*Mrs. E. Mast.*

BACON AND MUSHROOMS.

Six thin small slices bacon, 6 very large mushrooms. Peel and sprinkle with salt, paprika and dash of cayenne. Saute the bacon on each side until nearly done, add mushrooms. Bake until tender. Serve with slice bacon on each mushroom.—*Mrs. A. J. August.*

BACON AND MUSHROOMS.

Stuffing for mushroom caps—Finely chop 6 mushrooms, add 1 tablespoon each parsley and onion finely chopped, and 1 tablespoon butter. Moisten with Espanol Sauce.—*Mrs. A. J. August.*

CORN OYSTERS.

To 1 quart grated corn add 3 eggs and 3 or 4 grated crackers. Beat well and season with pepper and salt. Have in skillet butter or beef drippings hot, but not scorching. Drop in little cakes about the size of an oyster, (for this purpose use a teaspoon). When brown, turn and fry on the other side, watching constantly for fear of burning. If the fat is just the right heat, the oysters will be light and delicious, but if not, heavy and

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"soggy". Serve hot and keep dish well covered. It is better to beat whites of eggs to a stiff froth and add just before frying.—*Mrs. B. Phillip.*

CREAM SAUCE FOR ASPARAGUS OR CAULIFLOWER.

Put in a boiler 1 cupful of cream or rich milk with a small lump of butter. When it commences to boil, stir in 1 teaspoon of flour, mix until smooth with a little cold milk. Stir constantly until it thickens, then pour over the well beaten yolks of 1 or 2 eggs. Season with salt and pepper.

CABBAGE AND POTATOES.

Take 1 head of cabbage and let it boil until tender. Then drain and chop fine and cut 4 medium sized potatoes dice shaped. Take about 2 tablespoons of butter or good fat and brown with an onion. Cut fine and add 1 cooking spoon of flour. Let this get brown; then add potatoes and cabbage, also soup stock. Season with salt and pepper to taste.—*Mrs. E. Haas.*

CABBAGE ROLL.

One head cabbage, 1 pint cooked meat, 1 onion, 1 teaspoon salt, 2 tablespoons butter, 2 tablespoons flour, yolks of 2 eggs, a little pepper, 1 lemon. —*Mrs. A. J. August.*

CORN WAFFLES.

One quart corn, 2 teaspoons baking powder, 1 tablespoon butter mixed together. Separate 3 eggs, add to yolks ½ pint milk. Add this mixture to flour mixture and bake in hot waffle irons well greased.

CORN PUDDING.

Yolks of 3 eggs. Six ears of corn, grated and scraped. Add whites beaten real stiff, a little melted butter, salt and pepper and 3 cups milk, enough to fill pudding dish.—*Jennie Montgomery.*

CORN FRITTERS.

6 ears corn, grated,
1 pint milk,
3 eggs,
pinch salt,
1 large cup flour,
1 teaspoon baking powder.

—*Mrs. Maurice H. Lehman.*

DRAWN BUTTER SAUCE.

Put 2 tablespoons fresh butter into a sauce pan on stove to melt (not brown), stir in 2 tablespoonfuls sifted flour until smooth, then stir in slowly, 2 cupfuls boiling water and let it simmer on side of stove until it thickens, season with salt and pepper. Stir continually and when it thickens squeeze in juice of half a lemon.

POTATO KLASSE.

Cut up a small onion and fry in 2 tablespoonfuls of goose fat or drippings. When browned, add 3 or 4 slices of soaked light bread after squeezing out the water. Remove from the fire when the bread is dried, and add 1 cup of mashed potatoes, 1 egg, well beaten. Salt and ginger to taste.

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After mixing well, roll a small piece into a ball and drop into boiling water. If it holds together, do not add flour, but if it falls apart, add 2 tablespoonfuls. Form into good sized balls and boil in salt water 20 minutes.—*Mrs. Sam Binswanger.*

SWEET AND SOUR CABBAGE.

Take a medium sized head of cabbage, wash well and cut as for slaw. To this you add a piece of fat boiling meat, 1 small onion, cut fine, 1 apple also cut fine and 2 fresh tomatoes or 1 cup of canned tomatoes. Salt and pepper to suit taste. When this has boiled about 1 hour, add ½ cup of vinegar and cup of sugar and let boil for about another hour. If not thick enough, add a little thickening of ½ teaspoonful of flour in a little water. —*Mrs. Sam'l. Goldflam.*

STUFFED GREEN OR SPANISH PEPPERS.

Four pair of cooked sweetbreads, 4 ripe tomatoes, 12 almonds cut fine, 1 tablespoon onion juice. Season well with salt and fill peppers. Place in pan 1 cup of water, 2 tablespoons of butter. Bake ½ hour. Make sauce of yolks of 10 eggs, 4 tablespoonfuls of butter, 12 tablespoonfuls of water, 4 bay leaves. Season to taste and cook in double boiler. Remove from fire as soon as thick. Serve 1 tablespoon of this sauce over each pepper. This amount will fill 8 or 10 peppers.—*J. M.*

SPAGHETTI AND MEAT-BALLS.

Take 10c worth of hamburger steak and add to it the following: 1 egg, 2 tablespoons of bread crumbs, 1 onion, 4 sprigs of parsley, salt and pepper. This mixture is then rolled into small balls.

In the meantime a sauce must have been prepared after the following recipe: Take 1 can of tomatoes, 1 green pepper from which the seeds have been extracted, 1 onion, 2 bay leaves and 1 pint of water. These ingredients must boil together for 1 hour, after which they are pressed through a colander and this must boil up once more. One tablespoon of butter is then added, with salt and pepper. Into this sauce the meat-balls are placed, and in it they are permitted to boil gently for 40 minutes. They are then served with spaghetti which has been prepared after the following fashion: Boil 1 lb. of spaghetti in 2 qts. of water, 1 tablespoon of salt, for 20 minutes. After it has been thoroughly drained, pour over it the tomato sauce, in which the meat-balls were boiled, and serve the combination very hot, with a liberal supply of grated Roman cheese on the side.—*Mrs. J. Auerbach.*

SWEET AND SOUR BEANS.

Take a quart of stringbeans and cut them lengthwise. Boil until tender; then take a couple of tablespoons of brown sugar, a little salt and 2 spoons of flour mixed with the vinegar and a little water. Let this simmer awhile.—*Mrs. E. Haas.*

VINAGRETTE SAUCE.

One small white onion, 6 cucumber pickles, 18 olives. Chop all fine. One large tablespoon chopped parsley. Add ½ cup vinegar, 2 tablespoons of olive oil, 1 tablespoon sugar, and season highly.—*J. M.*

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And plunge his finger in the salad bowl
Serenely full, the epicure would say
Fate cannot harm me, I have dined to-day.
—Dr. Sidney Smith.

JAPANESE POTATO AND TONGUE SALAD.

Make good potato salad with mayonnaise dressing. Cut fine 1 stalk celery, mix with potatoes. Take cold pickeled tongue sliced and cut in half, put layer of potatoes, then tongue, having about 4 or 5 in all. Sprinkle top with chopped parsley. Serve on lettuce leaf.—*Mrs. Jacob Geiger.*

LOBSTER SALAD.

From 10 to 12 pounds of lobster. Pick the lobsters and cut into large pieces. Put on ice until ready to serve. To the yolks of 6 raw eggs, drop slowly 2 wine glasses full of olive oil. When very stiff add salt, white pepper, teaspoon of yellow mustard, lemon juice to give it a nice flavor. Before wanting to use the salad, season with salt, pepper and lemon juice. Beat 1 pint of cream and add to the whole.—*F.*

OYSTER SALAD.

One and a half dozen oysters and mince them. Add two or three chopped pickles, 6 hard boiled eggs, 3 tablespoons melted butter, 2 stalks celery, 6 rolled crackers and season with salt, vinegar, pepper.—*Mrs. E. F. Westheimer.*

POTATO SALAD.

One-half gallon potatoes cut in shape of dice, 1 stalk celery, 1 large onion cut fine. Season with salt and pepper. Make mayonnaise dressing of 4 eggs and pour over mixture while warm.

DRESSING. Four eggs, 2 teaspoons flour, 2 tablespoons sugar, 2 teaspoons mustard, 1½ teaspoons salt, 1 cup vinegar, ½ cup water, 2 tablespoons butter. Make paste of the well beaten yolks, salt, mustard, flour. Put vinegar, water, sugar and butter on stove, when hot stir in other ingredients and cook until smooth and as thick as cream. When cold add the well beaten whites.—*Hattie Salm.*

RUSSIAN SALAD.

Four sets sweetbreads picked into pieces, 1 can shrimps, 1 can French peas, 1 can mushrooms (cut in two), pecans or Eng. walnuts 1 cup, capers 1

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cup. Serve in orange cups or lettuce leaf. Mix with good mayonnaise dressing.—*Mrs. Jacob Geiger.*

SWISS SALAD.

Mix 1 cup cold cooked chicken cut in cubes, 1 cucumber pared and cut in cubes, 1 cup chopped English walnut meats, 1 cup French peas. Mix well with French dressing. Arrange in serving dish and garnish with mayonnaise dressing.—*Mrs. A. J. August.*

SWEET-BREAD SALAD.

Boil 3 pairs of sweet-breads until tender. Cool and cut in small pieces, add 1 small can of pimentos, ½ can of mushrooms, ½ can of French peas, 1 stalk celery. Season highly. Mix with mayonnaise. Serve in cases lined with lettuce leaves. Garnish top with olives and thin strips of pimentos. —*Mrs. Simon Berg.*

STUFFED CELERY SALAD.

Take Neufchatell or Cottage cheese, English walnuts chopped fine and have ready celery cut about 2 inches long. Fill celery with this and serve on lettuce with mayonnaise over it.——*Mrs. Simon Berg.*

TOMATO AND ASPARAGUS SALAD WITH SHERRY'S DRESSING.

Peel and remove the pulp from small ripe tomatoes. Place in the cup thus formed, 4 or 5 asparagus tips. Serve on lettuce leaves, with Sherry's Dressing and a few slices of cucumber on the plate add to the appearance.

SHERRY'S DRESSING.

Mix ½ cup of olive oil, 5 tablespoons of vinegar, ½ teaspoon powered sugar, 1 small Bermuda onion finely chopped, twice as much parsley finely chopped, ⅛ teaspoon cayenne, 1 teaspoon salt. Put into a Mason jar and allow to stand 1 hour. Shake five minutes and pour over salad.. (This dressing is fine with any green salad).—*Mrs. Ferdinand Westheimer.*

TONGUE SALAD.

Boil a tongue in salt water until tender. Also boil 1 set of brains in salt water. First chop tongue alone, then take 3 hard boiled eggs, 6 vinegar pickles. Chop these with the tongue, then add brains and continue until all are well mixed. Can add 3 or 4 stalks celery. Season with salt, pepper and add mayonnaise.—*F.*

CHICKEN AND OYSTER SALAD.

Clean, parboil and drain, 1 pt. oysters, remove tough muscles, mix soft parts with an equal quantity of cold boiled fowl cut in small dice, moisten the whole with mayonnaise dressing. Serve with water cress border all around, and tablespoonful whipped cream on top.—*Mrs. A. J. August.*

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CAULIFLOWER SALAD.

Boil a head of cauliflower. Throw in cold water until wanted; then tear apart, dry on a soft towel. Put it in a salad bowl, pour over a teacupful of mayonnaise. Garnish with lettuce leaves and rings of hard boiled eggs. Serve immediately.—*Mrs. A. J. B.*

CHERRY SALAD.

Cherries are stoned, laid on lettuce leaves, sprinkled with powdered parsley. Pour French dressing over this. Let it stand for a while and turn the juice off. Pour juice over it a second time. Time 15 minutes.—*Mrs. A. J. Brunswick.*

CHICKEN SALAD.

To 2 chickens for a large crowd. Cut up chicken fine with scissors, 1 can of good peas, small ones. 20c worth of English walnuts. Cut small, mix this together and salt to taste, ½ can mushrooms. Then add the following mayonnaise:

One pint vinegar, butter size of an egg, sugar to taste. Boil this, then add yolks of 6 eggs, a tablespoon of yellow mustard. When vinegar boils, stir all together. When thick and cold add the whites of the eggs beaten stiff and if not thin enough, then add cream.—*Mrs. Simon Berg*

CUCUMBER SALAD WITH SOUR CREAM.

Peel cucumbers, slice thin, salt and leave stand for 2 hours with a weight on them. Then press out the juice, add a little pepper, finely cut onion and pour a cupful of sour cream over it.—*Mrs. Meyer E. Straus.*

BELMONT SALAD.

Peel and cut 3 grape fruit, ½ a can of pineapple cut into pieces. Add 1 cup of celery and nuts to taste. Mix with salad dressing and put strips of fresh green peppers on top.—*Mrs. Sam Binswanger.*

SWEET-BREAD SALAD.

(To serve 16)

Two lbs. of sweet-breads cut into pieces after boiling. One pint of cut celery, 1 small can of pimentos, 1 can of sifted peas, (drain off the liquor), 2 bottles of French capers, ¼ bottle pin onions. Add salad dressing.—*Mrs. Sam Binswanger.*

EGYPTIAN SALAD.

One chicken cut in dice, 2 sets sweet-breads picked apart, celery to measure 1 pint, cut in small pieces, 1 quart Malaga grapes, seeded, 1 cup capers, 1 cup English walnuts cut in quarters. Mix with following mayonnaise dressing. Yolks of 6 eggs with whites of 2 beaten very light. Put in double boiler with ½ cup vinegar, juice of 1 lemon, 1 teaspoonful salt, 1 teaspoonful mustard, 1 teaspoonful curry powder, ½ teaspoonful white pepper, ¼ teaspoonful paprika, 1 teaspoonful sugar. Cook until it begins to thicken, stirring constantly. Take from fire and add 2 tablespoonfuls butter. When cool thin down with cream.—*Mrs. Jacob Geiger.*

FRUIT SALAD.

(For six persons.)

Prepare in small pieces:

2 oranges,
2 bananas,
3 figs,
slices of fresh or preserved pineapple,
strawberries, or any other berry inseason—in moderation,
Marschino Cherries,
2 peaches,
¼ cup English walnuts.

Pour over all this a wine glass full of Sherry or Kummel, and a little of the Maraschino juice. Sweeten to taste.—*Mrs. Samuel Westheimer.*

GERMAN POTATO SALAD.

About 1 dozen large potatoes boiled in their jackets until tender. Peel and slice while warm, (not hot). Salt thoroughly, add pepper to suit taste. Cut fine 1 onion, celery, 3 hard boiled eggs, 2 large dill pickles. Add to potatoes, mix well. Over this pour while hot, 1 cup vinegar, 2 cups soup stock and 2 cookingspoonfuls of chicken fat or goose grease which have been boiled together. Mix thoroughly. Garnish with slices of hard boiled eggs and parsley.—*Mrs. J. S. Lehman, (Lincoln).*

HERRING SALAD.

Take 3 herring and soak over night; then skin and bone them. To this you add 1 onion, 1 apple and 2 hard boiled eggs, chop this all through well. Then take a small slice of white bread and soak it in ¼ cup of vinegar. When the bread has absorbed the vinegar, add this to the others and chop through again. Season with pepper.—*Mrs. Sam'l. Goldflam.*

TOMATO SALAD.

1 egg, beaten very light,
2 teaspoons sugar,
1 onion, chopped fine,
2 tablespoons vinegar,
2 tablespoons lemon,
2 olive oil.

Salt and pepper. Pour over tomatoes and garnish with hard boiled egg.—*May Juda.*

TOMATO GLACE.

Heat 1 can tomatoes, using as seasoning 1 slice onion, a few celery tops, bay leaf, 1 teaspoon salt, pinch cayenne pepper. When boiling point has been reached, add ¾ box Gelatine, juice ½ lemon. Strain and set away to cool. To be served on lettuce with mayonnaise.

WALDORF ASTORIA SALAD.

Serve in individual breads. This recipe will serve 10 people. Four sets sweet-breads cooked in beef soup—everything you may have in vegetables. Put in a little ginger root. When sweet-breads are done, pick them. Add ½ cup of capers, ½ can mushrooms, cut up, ½ can French peas. If you wish, add celery (boil first).

SAUCE. One tablespoon butter, ½ teaspoon lard, cut up ½ an onion

very fine and put in lard and butter. When this is brown add 4 large tablespoonfuls flour, which has been made brown. Stir gradually. Take a small cup of vinegar, add stock to this, 2 cups or more if desired, put in pinch of paprika, teaspoonful Worcestershire sauce, 1 tablespoonful maple syrup, 2 tablespoonfuls sugar, 1 teaspoon mustard (raw.) Put this all in vinegar. One-half teaspoonful, scant, of curry powder. Stir all together slowly, scoop out breads, fill and garnish with parsley.—*Mrs. Jacob Geiger.*

WALDORF SALAD.

Take good sized apples and pare them carefully, and scoop out a good deal of the inside to make a cup. Fill the cup with finely chopped celery dressed with a rich mayonnaise, and serve on lettuce leaves. Nuts would improve the salad.—*Mrs. A. J. Brunswick.*

FRENCH DRESSING.

2 teaspoonfuls salt,
1 teaspoonful white pepper,
1 teaspoonful Coleman's mustard,
3 quarts best olive oil,
1 quart vinegar.

Mix together and beat for 5 minutes and serve as cold as possible. This amount makes a quart.—*Mrs. E. F. Westheimer.*

MAYONNAISE DRESSING.

1 egg yolk,
½ teaspoonful salt,
2 level teaspoonfuls sugar,
1 level teaspoonful mustard,
pinch of cayenne pepper,
1 pt. olive oil,
2 tablespoonfuls vinegar,
2 tablespoonfuls lemon juice.

Mix together in a small bowl the egg, salt sugar, mustard and cayenne. When smooth add oil drop by drop, beating well. When it becomes very thick, thin it with a little vinegar, then more oil, then vinegar and repeat this until all the oil is used. Add enough lemon juice to make it acid and thin enough. If, in the beginning it should not thicken, add a little of the unbeaten white of egg.

MAYONNAISE.

Yolks of 4 eggs, beat lightly, season with salt and cayenne pepper. Dissolve 1 teaspoonful of dry mustard in a little water, mix with eggs. Boil 4 tablespoonfuls of vinegar. Mix with eggs and stir on stove until thick, then remove, stir in a lump of butter the size of an egg. Thin with 1 pint whipped cream.—*Mrs. Alfred Lowenstein.*

MAYONNAISE.

Yolks of 3 eggs,
1 teaspoonful of salt,
1 teaspoonful of flour,
1 teaspoonful of mustard,
1 tablespoonful of sugar,
½ cup vinegar,
1 cup milk or cream.

Mix all together and let it come to a boil.

SALAD DRESSING.

2 teaspoons flour,
2 teaspoons butter,
½ teaspoon salt,
½ teaspoon mustard,
¼ cup vinegar,
speck cayenne.

Add this mixture to a soft custard made of 1 egg, ½ cup milk, 2 teaspoons sugar. Strain and cool.—*Mrs. Frank Rosenblatt.*

SALAD DRESSING.

Yolks of 3 eggs well beaten. To each egg add 1 tablespoonful of boiling vinegar. Put into double boiler and boil until it creams. Add a lump of butter, 1 teaspoonful of prepared mustard, 1 teaspoonful salt and red pepper. Thin with 1 pint of whipped cream, measured after whipping.—*Mrs. Sam Binswanger.*

TABLE OF WEIGHTS AND MEASURES.

1 tablespoonful of a liquid—½ ounce.
4 teaspoonsful of a liquid—1 tablespoon.
4 tablespoonsful of a liquid—½ gill or ¼ cup.
½ cup—1 gill.
2 gills—1 cup.
2 cups—1 pint.
2 pints (4 cups)—1 quart.
4 cups of flour—1 pound or 1 quart.
2 cups of butter, solid—1 pound.
½ cup butter solid—¼ pound or 4 ounces.
2 cups granulated sugar—1 pound.
2½ cups powdered sugar—1 pound.
1 pint of milk or water—1 pound.
2 tablespoonfuls of butter—1 ounce.
1 pint chopped meat—1 pound.
10 eggs shelled—1 pound.
2 tablespoonfuls granulated—1 ounce.
4 tablespoonfuls of flour—1 ounce.
4 tablespoonfuls of coffee—1 ounce.
4 tablespoonfuls of butter—2 ounces or ¼ cup.

COMPOTES.

BAKED PEARS.

Core large pears and fill with butter and sugar. Stick a few spice in each pear, pour a cupful of claret over whole, and bake in oven, basting with its own sauce.—*M. E. S.*

STEWED RHUBARB.

Break stalks of rhubarb in pieces and put in sauce pan with a very little cold water. When tender strain, sweeten to taste, put back on fire to dissolve sugar, and when it has boiled remove and set in a cool place until ready to serve.—*M. E. S.*

FRESH PEACH COMPOTE.

Pare 2 dozen sound peaches. Make a syrup of 1 cupful sugar and 1 cupful water; then drop in the whole peaches, cover and cook until tender. Add a little cinnamon bark to the syrup. Serve cold.—*M. E. S.*

COMPOTE OF APPLES.

2 cups sugar,
4 cups boiling water.
2 pinches salt.
Apples, jelly,
Whipped cream.

Cook the water, sugar and salt together 10 minutes, pare and core the apples and cook in this syrup until apples are tender; remove from syrup, arrange in serving dish, fill core centers with jelly from a little of the syrup over the apples and garnish with whipped cream.—*Mrs. E. F. Westheimer.*

PORCUPINE APPLES.

After paring and coring six apples boil the peeling tender in enough water to cover them. Strain off the liquor and add the juice of 1 lemon and sugar enough to make a syrup. Simmer the apples in this until done, and place them in sherbet glasses. If the syrup is not thick enough boil down. When done pour over the apples. Blanch almond and stick them around the top of the apples; also fill core with them. This is delicious with duck.—*Mrs. B. Phillip.*

WINED APPLES.

Make a thick syrup of 2 cups sugar, ½ cup water, drop in 6 medium apples, let boil until tender, add 1 cup of red wine, 1 dozen cloves, a stick of cinnamon and cook for 5 minutes after wine is added.—*J. M.*

STEWED PRUNES.

Soak for ½ an hour, then wash 2 cupfuls nice prunes. Put them in a saucepan, with water enough to cover them well; add 3 slices of lemon, 3 pieces of cinnamon bark, boil until the prunes are about half done and swell, then add ¾ cupful sugar; continue boiling slowly until the prunes are done and the syrup somewhat thick. They should cook altogether about 1½ hours. Pour into a glass dish and serve cold.—*Mrs. Meyer E. Straus.*

BAKED AND STEAMED PUDDING.

"The proof of the pudding is in the eating."—Cervantes.

COTTAGE PUDDING.

¼ cup butter,
½ cup sugar,
1 egg, well beaten,
1 cup milk,
2 cups flour,
2½ level teaspoons Baking Powder.
½ teaspoon salt.

Cream the butter, add gradually the sugar and egg. Sift together thoroughly the flour, baking powder and salt and add alternately with the milk to the first mixture. Bake in a moderate oven thirty-five minutes. Serve with vanila or hard sauce.

CHERRY PUDDING.

Put 1 pint of fresh or canned cherries on to stew with ¼ cup of sugar and 1½ cups of water, boil until tender, set aside to cool, make the following sponge cake:

Beat 4 whites of eggs light, with pinch of salt, gradually add 1 yolk at a time till the 4 are used, alternating with 1 cup of granulated sugar, add lightly 1 cup of flour into which has been sifted 1 teaspoon of baking powder. Pour this into the pan where the fruit has been boiled, bake in moderate oven 30 minutes; when done turn out on chop dish, and when cold put on top ½ pint double cream which has been whipped light and sweetened to taste and flavored.—*Mrs. Meyer E. Straus.*

FARINA PUDDING.

1 pint milk,
2 tablespoonfuls farina,
½ cup sugar,
3 eggs.

Put milk on fire; when it begins to boil add slowly the farina. When thickened add the eggs, which have been beaten light with sugar; put in baking dish and bake about 15 minutes. Lemon or vanilla flavoring may be added before you bake it.—*Mrs. Simon Binswanger.*

FRUIT PUDDING.

Soak ½ pound stale bread crumbs in 1 cup scalded milk 1 hour, add ⅔ cup sugar, beaten yolks of 5 eggs, 1 cup raisins, seeded, cut in pieces and flavored, ⅔ cup currants, ½ cup figs, finely chopped, ½ cup citron, finely cut, and ½ cup English walnut meats finely chopped; chop ½ pound suet and cream, add to first mixture, then add ¼ cup brandy, ½ nutmeg, grated, ¾ teaspoon cinnamon, ⅓ teaspoon each of cloves and mace, and

1½ teaspoons salt. Add whites of 5 eggs beaten till stiff. Turn into a buttered mold and steam 6 hours. Serve with foamy brandy sauce.

BRANDY SAUCE.

Cream ¼ cup butter, add gradually 1 1-3 cups brown sugar. Put over hot water, add 2 eggs, yolks and whites beaten separately, blend well, using a wire whisk. Cool slightly, add 2 tablespoons brandy, few grains salt ,and ½ cup cream beaten stiff.—*Miss Ida Simon, Louisville Ky.*

FIG PUDDING.

One-half pound figs, 3 eggs, ¼ cup cracker crumbs, ¾ cup milk. Steam 3 hours.

FIG PUDDING.

Four eggs, ¾ cup sugar, 1 cup walnuts, 1 cup of figs; cut all in small pieces, beat the eggs and sugar well, 1 teaspoon of baking powder in ½ cup of flour and flavor with vanilla and bake 45 minutes. Serve with whipped cream.—*Mrs. M. Samuels.*

STEAMED FIG PUDDING.

Stir ½ cup of white sugar and 2 whole eggs; add ¾ pound of finely chopped figs, 1 cup suet chopped fine, 2 cups of fresh grated bread crumbs, 1 teaspoon cinnamon, 1 tablespoon molasses, ½ cup milk. Steam 3 hours. Serve with following sauce: One cup sugar and ¼ cup butter beaten to a cream, then add 1 tablespoon flour, 1 cup boiling water and flavoring. Set over fire and boil 5 minutes.—*Mrs. Meyer E. Straus.*

GELATINE PUDDING.

Dissolve ¾ box of gelatine in ½ pint of boiling water. Take 1 quart can of red cherries, strain, add grated peel and juice of 2 lemons; then add gelatine and 1 cup white wine. Sweeten to taste. Serve with whipped cream.—*Mrs. A. Friedman, Denver, Col.*

JERUSALEM PUDDING.

One quart double cream whipped stiff; add ½ pound candied fruit (pineapples, pears, any kind), cut in dice, ¼ pound whole candied cherries, 1 small cup nuts (pecans or English walnuts), cut in dice, 1 small cup powdered sugar; mix all thoroughly, then prepare following gelatine: Two large tablespoon Knox gelatine in double boiler, with ½ cup water, let dissolve over hot water, add ½ cup single cream, 2 tablespoonfuls sherry wine, 1 teaspoonful vanilla; strain this mixture over all, stirring slowly until thoroughly distributed. Put into one large mold or individual ones. When cold serve with whipped cream. Decorate top with few candied cherries.—*Mrs. A. J. August.*

LEMON PUDDING.

Yolks of 6 eggs, ¾ cup sugar, 2 lemons, rind and juice, a few chopped almonds; add whites and mix lightly. Put in stove and bake.—*Mrs. E. F. Westheimer.*

MACAROON PUDDING.

Take macaroons and lay in nice dish; take half bottle of claret or port wine and let it boil, then pour it over macaroons, then pour off and over again until soaked. Take whites of 5 eggs and beat with sugar to the top; blanch almonds and stick in icing; put in stove to brown lightly; serve with sweet cream.—*Mrs. E. F. Westheimer.*

NOODLE PUDDING WITH SAUCE.

Cup of broad noodles. Let boil for fifteen minutes, with pinch of salt. Drain in baking pans, take layer of noodles, small pieces of butter, cut raisins and sliced apples, a little sugar, then another layer of noodle, and so on.

SAUCE.

Half cup of sugar, yolks of 2 eggs, beat this very light, add ½ a cup of milk, piece of butter, pinch of salt. Cook in double boiler; let come to boil only. Add whiskey to taste.—*Mrs. Samuel Block.*

STEAMED ORANGE PUDDING.

Pour 1½ cups of scalded milk over 1 cup of grated bread crumbs. Add 2 tablespoonfuls of butter and let stand 15 minutes; beat 4 eggs with ¼ cup of sugar; add the grated rind and juice of 1 orange and ½ a lemon and stir into the bread mixture; add 2 tablespoonfuls of chopped almonds, and turn into buttered timbale moulds. Steam 1 hour. Serve with hard sauce.—*Mrs. Meyer E. Straus.*

ORANGE MARMALADE PUDDING.

1 cup suet (chopped very fine),
¾ cup milk,
½ cup sugar,
¾ cup marmalade,
1 egg, pinch salt,
1½ teaspoons baking powder,
flour to thicken.

Boil 3 hours. Serve with boiled sauce to which a little marmalade has been added.—*Mrs. Simon Binswanger.*

PINEAPPLE PUDDING.

1 can of pineapple,
½ cup sugar,
1 tablespoon corn starch,
juice of 1 lemon,
4 eggs.

If chunk or slices are used, cut same quite small. After taking out fruit from can fill can with water added to the juice. If shredded pineapple is used, then take a whole can of water.

Put pineapple, juice, sugar and lemon juice on to boil. When tender, thicken with corn starch. After taking from the fire, let cool, then add yolks of eggs one at a time. When light, add the beaten whites, put in baking dish and bake about 15 minutes when it will be set.—*Mrs. Simon Binswanger.*

PINEAPPLE PUDDING.

One can pineapple cut small. Add as much water to the juice as the

can will hold. Juice of 2 lemons. Sweeten to taste. Let all boil and add 2 teaspoonfuls of cornstarch. Add the yolks of 2 eggs, and last, the beaten whites. Butter a pudding dish and pour in the mixture. Bake until brown and serve cold with whipped cream.—*Mrs. Sam Binswanger.*

SNOW PUDDING.

With all kinds of fruit and almonds, soak ½ box of Gelatine in ½ pint water. Let stand 1 hour. Add ½ pint boiling water, juice of 2 lemons, 1 cup granulated sugar. Strain and let stand until stiff; then beat a long time until it looks snow white. Add beaten whites of 2 eggs. Line dish with fruit, pour the above over it and set on ice.—*Mrs. Jack Schloss.*

SUET PUDDING.

1 cup suet, chopped fine,
1 cup molasses,
1 cup sweet milk with 1 teaspoon of soda dissolved in it,
3 cups flour,
teaspoon of all kinds of spices,
1 cup raisins,
1 pinch salt.

Steam 3 hours. Serve with the following sauce:

One cup sugar and ¼ cup butter beaten to a cream. Then add 1 tablespoon flour, 1 cup boiling water and flavor with nutmeg and 1 tablespoon whiskey. Set over fire and boil 5 minutes.—*Mrs. E. E. Weil, Butte, Montana.*

GENUINE ENGLISH PLUM PUDDING.

1 coffee cup brown sugar,
1 coffee cup kidney suet,
1 coffee cup bread crumbs,
1 coffee cup fruit, (Raisins, Currants, Citron and Nuts), 1 cup all together, not each,
1 teaspoon cloves,
1 teaspoon nutmeg,
1 teaspoon cinnamon,
Add salt,
1 cup water.

Chop or grind suet fine. Mix with fruit and nuts, etc. Bake in slow oven about 1 hour. Serve with brandy sauce poured over and brought to the table burning.—*Mrs. Leopold Cohen.*

PINEAPPLE TAPIOCA PUDDING.

Soak over night 1 cup tapioca in plenty of cold water. Next morning, drain off water, and add to tapioca, ½ cup water and ½ pound can sliced pineapple cut up in small pieces, adding juice of pineapple, also juice of 2 lemons. Add to this, 1½ cups sugar. Cook slowly, stirring carefully, not to spoil shape of tapioca. Cook until clear. Have ready the whites of 3 eggs, well beaten. Fold in carefully. Serve with whipped cream.—*Mrs. Helen Cohen Binswanger.*

TUTTI FRUITTI.

Three oranges, 3 bananas, Malaga grapes, strawberries, cut in small pieces and sugar. Dissolve ½ box Gelatine in cup of warm water. To 1 quart of white wine, add ½ pt. water. Sweeten to taste. Let wine come

to a boil, stir in Gelatine and when dissolved, pour in the fruit. Place on fire and let come to boil, but not cook. After removing, stir occasionally until partly congealed, and serve with whip cream flavored and sweetened. —*Mrs. E. F. Westheimer.*

GRATED APPLE PUDDING.

Stir the yolks of 8 eggs and ½ pound of pulverized sugar light, add 6 large juicy apples which have been grated, the grated peel of a lemon, ½ cup of finely sifted cracker meal or a cup of grated sponge cake crumbs. Add last the stiff beaten whites of the eggs. Bake in a spring form. Strew a handful of blanched almonds on top of pudding just as you set it in oven.

APPLE PUDDING.

Yolks of 6 eggs, ¾ cup sugar. Add 6 large grated apples, juice and rind of 1 lemon, a few raisins and currants. Add whites and bake.—*Mrs. E. F. Westheimer.*

APPLE CHARLOTTE.

Mix 1 qt: of flour with 1 cupful of shortening, (butter or meat drippings), ½ cupful cold water, teaspoonful salt, yolk of 1 egg, 1 tablespoonful sugar, ¼ teaspoonful baking powder. Roll out a piece of this dough ¼ inch thick and large enough to cover a deep iron skillet on bottom and sides. Grease skillet and line with dough. Fill the skillet about one-third full with apples that have been peeled, cored and cut in small pieces. Sprinkle generously with carmel sugar, lightly with cinnamon, lay in about a handful of raisins. Put 2 tablespoonfuls of syrup over this and put in small bits of butter. Now put in another layer of apples so as to fill skillet, and season as before. Cover with remaining dough rolled about ¼ inch thick. Draw the dough from sides of the skillet and fasten down over the top dough so as to prevent the juice from cooking through. Put it in a moderately hot, steady oven and bake 1¼ hours. When baked, empty Charlotte by laying a wide flat dish over skillet and quickly turn the skillet upside down.—*Mrs. Meyer E. Straus.*

ARABIAN PUDDING.

Cream 2 tablespoons butter and 4 of sugar. Add 1 egg, beaten light, 4 tablespoons milk, 12 chopped dates, ¼ cup chopped ~~prunes~~ nuts, 1¼ cups of flour and 1 teaspoon baking powder. Bake 20 minutes in a moderate oven.

PUDDING SAUCE.

Boil 1 cup water with ½ cup sugar, for 5 minutes. Thicken with 1 teaspoon cornstarch and flavor with any liquor desired.—*Mrs. Pauline Barth, Atchison, Kansas.*

BANANA PUDDING.

One dozen lady fingers or square sponge cakes, 10 bananas, put in layers. One quart milk, sweetened to taste, little salt, 4 teaspoonfuls cornstarch mixed in a little milk and stirred in while boiling. Then add yolks of 4 eggs, and flavoring, pour over lady fingers and bananas, put whites on top, set in oven to brown.—*Mrs. Maurice H. Lehman.*

BREAD PUDDING.

6 eggs,
1 cup sugar,
1 quart milk,
1 quart stale white bread, cut in small cubes,
flavor to suit taste,
½ teaspoon salt,
butter size of walnut.

Beat sugar and eggs and add milk and last, add bread. Bake and serve with cream.—*Mrs. Just.*

PLAIN BREAD PUDDING.

1 small loaf stale bread,
1 quart milk,
⅓ cup sugar,
¼ cup butter melted,
2 eggs well beaten,
½ teaspoon salt,
1 teaspoon vanilla.

Remove the soft part from the loaf, and put through a colander (there should be 2 cupfuls.) Scald the milk, pour over the crumbs, let stand until cool. Add the eggs, sugar, butter, salt and vanilla. Bake in a buttered pudding-dish, in a slow oven one hour. Serve with vanilla sauce.

CREAM PUDDING.

Use 1 qt. of sweet cream, put 2 cupfuls of the cream on stove, add 1 cup sugar, 1 good teaspoon vanilla, let it come to a boil; then beat the yolks of 4 eggs with 3 tablespoons of cream, letting all boil up again, after which mix with ½ box Gelatine, putting all in a dish to cool. Whip the remaining cream and add to the rest when quite cool. Blanche and slice some almonds. Cut raisins and candied fruits and crumbled macaroons, and put the cream alternately with this mixture.—*Mrs. Mose C. Straus.*

CHOCOLATE PUDDING.

16 tablespoons bread crumbs,
½ cup chocolate, grated,
1 cup sugar,
3 eggs,
butter size egg,
pinch salt,
1 pint milk,

Cook bread, chocolate and milk until thick as custard and when cool, add eggs, reserving whites of 2, and bake ¾ of an hour. Whip the 2 whites of eggs, add 3 tablespoons sugar. Brown. Serve with whipped cream.—*Mrs. Meyer E. Straus.*

TUTTI FRUITTI PUDING.

Take all kinds of fresh fruits procurable, cut and sugar them. To the yolks of 5 eggs, 1 cup sugar, 1 cup grated chocolate, 1 cupful of toasted bread, 1 teaspoon cinnamon and 1 of cloves, a little salt. Beat whites to a froth, bake in jelly tins, sprinkle fruit with cocoanut and spread layers.—*F.*

VICTORIA PUDDING.

One-fourth box of Gelatine dissolved in water and boiled slowly in 1 cup of milk. Mix separately, ½ tablespoon of pulverized sugar, 1 teaspoon of extract of vanilla; then add Gelatine, then yolks of 4 eggs. Stir in, let it get cold, but stir perfectly smooth, 1 pt. of whipped cream and slowly mix in some chopped almonds, (about 1 tablespoonful). Grease forms with

sweet oil, pour in layer of mixture, then a layer of raspberry jam, then mixture, etc.

Put on ice to freeze, and serve with whipped cream.—*Mrs. Eugene Westheimer.*

FIG WHIP.

Stew 1 pound of figs after cutting very fine. Add a little sugar. Pour off the juice and when cold, add 1 cup of hickory nuts and from 4 to 6 whites of eggs beaten stiff. Bake slowly.—*Mrs. Sam Binswanger.*

PRUNE WHIP.

Eighteen prunes boiled and mashed, whites of 5 eggs beaten stiff, 3 tablespoons of sugar. Flavor with vanilla. Bake 20 minutes.—*Mrs. Dave Friedman, Clarinda,* Iowa.

PINEAPPLE SPONGE.

Dissolve 1 package of Jello. To this add 1 can of sliced pineapple cut in small pieces 1 cup of sugar. Let this commence to jelly, then whip 1 pint of cream stiff, and add. Stir all together and let it harden.—*Mrs. Dave Friedman, Clarinda, Iowa.*

ENGLISH PLUM PUDDING.

2 pounds raisins,
2 pounds currants,
½ pound citron,
1 pound suet cut fine,
½ pint brandy,
8 eggs,
2 small loaves stale bread,
spice and sugar to taste,
1 cup sweet milk.

Add eggs beaten light, then spice, sugar and brandy. Then last, the fruit dredged in a little flour, grease form and steam 5 hours. Will keep like fruit cake. When used, re-steam. Brandy sauce.—*Mrs. A. J. August.*

PLUM PUDDING.

1 cup of suet, chopped fine,
2 cups raisins,
2 cups molasses, or 1 of brown sugar and 1 of molasses,
1 cup sour milk,
1 teaspoon cinnamon,
1 teaspoon allspice,
1 teaspoon cloves,
1 teaspoon salt,
1 teaspoon of soda.

Flour enough to make it very stiff. Boil 3 hours.—*Mrs. B. F. Weil.*

PRUNE WHIP.

Boil 30 prunes till tender. When cold, seed them and squeeze through a fruit strainer; then beat whites of 8 eggs , with 1 cup powdered sugar and mix strained prunes. Grease a double boiler and cook for 3 hours. Make the day before using and eat with cream.

PRUNE WHIP PUDDING.

Stew 14 prunes with a little sugar. When soft chop fine. Soak one-third of a box of Knox's Gelatine. Take juice from prunes, about 1½ cup and boil with 1 cup sugar 20 minutes. Then add the soaked Gelatine and leave simmer 10 minutes. Put in a bowl and let cool. Beat good with egg beater. Add prunes and some chopped nuts, and the beaten whites of 4 eggs. Mould. Then when you serve, use whipped cream.—*Mrs. Meyer E. Straus.*

PIE AND PASTRY.

PIE CRUST.

1½ cups sifted pastry flour,
¼ level teaspoon salt,
¼ level teaspoon baking powder,
2 level tablespoonfuls lard,
about ½ cup cold water,
4 level tablespoonfuls butter.

Sift together the flour, salt and baking powder. Rub in the lard with the tips of the fingers. Stir in the water a little at a time, using enough to make a firm dough. Cut it well and set aside to become very cold. Roll out into a long, rectangular shape, put on 1 tablespoonful of the butter, in little pieces. Bring sides to the center; then ends to the center; then fold. Set aside again to harden, repeat this process until all butter is used. Do not turn dough over in rolling, as the bubbles will break and the crust will not be flaky.—*W.*

PUMPKIN PIE.

Line a pie plate with a very rich crust, and then fill with the following mixture which has been thoroughly beaten:

One and one-half cups of pumpkin, which has been boiled very soft and then pressed through a sieve, 2 eggs, 1 cup of sugar, pinch of salt, 1 teaspoonful of ground cinnamon, ½ teaspoon of ground cloves and allspice together, ½ teaspoonful ground ginger, good pinch of nutmeg, pinch of white pepper, tablespoonful of melted butter and 1 pint milk. Last add the stiff beaten whites of the eggs.—*Mrs. Meyer E. Straus.*

STUART PIE.

One cup brown sugar, 2 eggs. Beat sugar and yolks of eggs. Add piece of butter larger than an egg. Two-thirds cup milk. Add the beaten whites last and bake in rich crust.—*Lena Juda.*

BANANA PIE.

One cup sweet milk, ½ cup sugar, yolks of 2 eggs, 1 tablespoon flour stirred in a little cold milk. Boil until thick. Flavor with vanilla. Bake crust, then slice 2 bananas on it; then pour in custard. Whip whites for top. Add 2 tablespoons sugar. Set in oven to brown.—*Mrs. D. Friedman, Clarinda, Iowa.*

BREMER'S CREAM PIE.

Crust, ¾ pound flour, ½ pound butter, ¼ pound sugar, 1 egg. Cream 10 eggs, 2 cups milk, ¼ pound sugar, 2 teaspoons vanilla, 1 teaspoon cornstarch, the whites of the 5 eggs beaten to a froth.—*F.*

CHEESE PIE.

Add to 1 qt. cottage cheese; 1 cookspoonful of flour, ¾ cup of sugar, 1 melted tablespoonful of butter and 4 eggs. Mix together and add the well beaten whites. Flavoring to taste.—*Miss Hattie Salm.*

CHOCOLATE PIE FILLING.

Put 1 square of chocolate to melt in 1 cup milk. Three eggs, saving 2 whites for on top, 2-3 cup sugar, 1 tablespoon cornstarch. Flavor. The merringue on top.—*Mrs. Nate Block.*

CHOCOLATE PIE FILLING.

Yolks of 2 eggs, ½ cup sugar, ¼ piece Baker's chocolate, 1 cup milk, 1 tablespoon flour, small piece of butter. Then boil.—*Mrs. Apple.*

FLORENTINE.

To a cup flour add a pinch of salt and 3 loose tablespoons shortening. Mix up like dough, roll crust thin, spread with 2½ tablespoons washed butter, cut into 3 pieces, lay one on top of each other, roll up and place for a while in a cold place, then roll out and bake on an inverted tin (prick dough).

FLORENTINE MERRINGUE.

Beat stiff 3 whites of eggs, add 7½ level tablespoons of powdered sugar, ½ cup blanched almonds cut fine and flavor with vanilla. Fill baked dough with jam or any kind of preserved fruit that is not juicy, then spread with merringue and brown in oven.—*Mrs. Alex. Nathan, Litchfield, Ill.*

LEMON PIE.

Cream 3 heaping tablespoons of butter. Add 3 tablespoons cold water, stir in 1 cup of flour with a fork, adding ¼ teaspoon salt. Roll out on well floured board. Bake on an inverted tin.

FILLING. Boil in double boiler the following mixture:

1 cup sugar,
1 tablespoon flour,
juice of 1 lemon,
1 cup hot water,
1 tablespoon butter and yolks of 2 eggs,

Boil until it thickens. Put in pie plate, adding stiff beaten whites with 2 tablespoons sugar on top.—*Mrs. Meyer E. Straus.*

MINCE MEAT.

2 pounds raisins,
3 pounds sultanes,
1½ pounds lean beef,
3 pounds beef suet,
2 pounds granulated sugar,
½ pound citron,
2 oz. lemon peel,
2 oz. orange peel,
1 peck apples,
rind and juice of 2 lemons,
1 quart brandy,

Stone and cut the raisins once or twice across, but do not chop them. Wash, dry and pick sultanes free from stalks, boil beef until tender and mince the beef and suet very fine, grate nutmeg and pare core, and mince the apples. When all ingredients are thus prepared, mix them well together, adding the brandy, and put in glass jars.—*Mrs. Morris Lehman.*

ORANGE PIE FILLING.

Grated peel of 1, and juice of 2 oranges, ½ lemon, 1 cup sugar, 1 tablespoon flour, 2 tablespoons of butter, 3 eggs, beaten separately. Add scant ¼ cup of warm water.—*J. Nolan.*

MISCELLANEOUS DESSERTS AND SAUCES.

Now good digestion waits on appetite,
And health on both.

ST. HONORIE N. Y.

Bake large rich pie crust; place around edge of this very small cream puffs; between each cream puff, ¼ crystalized orange, in the center whipped cream heaped in the center. Decorate with fine cut nuts or cherries. —*F.*

SAUCE FOR SOUFFLE.

Two tablespoon butter, 2 tablespoons flour, 1 cup sugar, juice of half lemon, a little wine, sugar and flavor together. Add water and stir and put in butter after it is cooked.

VANILLA CUSTARD.

Beat ~~the white of~~ 5 eggs with ½ cup of sugar long and steady. One teaspoon of vanilla, 1 quart of milk. Put in a baking dish and set in a pan of water. Bake in oven ½ hour.—*Mrs. Julius Rosenblatt.*

VANITIES AND LOVE KNOTS.

Three eggs, 1 teacup sugar, a pinch of salt, 1 tea~~spoon~~ baking powder. Flour enough to roll like soft noodle dough, not quite as thin. Cut into round shapes with small plate (or bowl, which is easier handling), drop into deep, hot fat. Sprinkle with pulverized sugar.

FOR LOVE KNOTS.

Cut the round shapes into strips ¼ inch wide and within a ¼ inch of edge. Hold alternate strip on a fork while frying in deep, hot grease, drain in collander and sprinkle with powdered sugar.—*Mrs. Leopold Cohen.*

WINE SAUCE.

One cup wine, ¼ cup water, 1 cup granulated sugar, 1 lemon sliced, and a little juice, 2 whole eggs. Mix well together, put on fire, stir constantly until thick and serve hot.—*Mrs. Meyer E. Straus.*

Put 10 cents worth of Nougat in the oven to melt. If too thin, add a few chopped almonds and powdered sugar. Spread between layers of sponge cake with a little grape jelly. Use as a dessert with whipped cream.—*Mrs. Emma Haas.*

CHOCOLATE BLANC MANGE.

Put 1 quart of milk to boil with a piece of fresh butter in it. Beat 2 eggs light, 3 tablespoons of sugar, 1 square of bitter chocolate, grated, a pinch of salt, 2½ tablespoons of corn starch stirred in cold water. Then add to the milk, stirring constantly until thick.—*Mrs. Nate Block.*

CHOCOLATE SAUCE.

One cup boiling water, pinch salt. Melt 1 square chocolate, ½ cup sugar, mix all together and let cook to right consistency.—*Mrs. E. Westheimer.*

CHOCOLATE SOUFFLE.

Cream 6 yolks of eggs with 1½ cups powdered sugar, 1½ ounces Baker's chocolate. Beat white to a froth. Bake in slow oven.—*Mrs. Frank Rosenblatt.*

CARAMEL CUSTARD.

Four tablespoons sugar in a pan. Put over the fire and stir constantly until it colors slightly and melts. Now take cups and stand in a pan with water, put the sugar in bottom of cups and then custard made of 3 eggs, beaten with 4 tablespoons sugar, 1 teaspoon vanilla, and 1½ cup milk. Turn from cups while hot. Serve cold. Bake in oven 20 minutes.—*F.*

HOT CHOCOLATE SAUCE FOR VANILLA ICE CREAM.

Four oz. grated or melted chocolate, 1 cup sugar, ½ cup milk. Stir till sugar dissolves and boil mixture.—*Helen Cohen Binswanger.*

CIDER CHRISMSEL.

Three tablespoons Matzo Mehl, 3 eggs, yolks and whites separated, 3 tablespoons powdered sugar, juice and rind of 1 lemon. Fry in deep fat, a spoonful at a time. Drain from grease and drop in boiling cider, which has been sweetened, and to which a few cloves are added and a small piece of cinnamon. Use frying basket and eat at once.—*Mrs. H. Schlesenger, Lincoln.*

CHARLOTTE RUSSE.

Beat 1 pint cream stiff. Beat light the whites of 3 eggs with ¾ teacup of sugar. Add a scant one-third box Gelatine which has been dissolved and heated. Put cream and eggs with sugar together, flavor and turn into mould lined with lady fingers.

Almonds and chopped crystalized fruit improve this.—*Mrs. Pauline Barth, Atchison, Kansas.*

HICKORY NUT SOUFFLE.

Six eggs, yolks stirred with 1 cup granulated sugar to a cream. Add 1 cup of finely chopped hickory nuts, 1 tablespoon of flour and the beaten whites. Put in buttered baking dish and bake slowly for ½ hour. Let get cold, whip ½ pint of cream stiff, flavored with rum or any desired flavoring and put on top.

LEMON SAUCE.

Cook 1 cup sugar, juice of 2 lemons and a little water. Pour over the

yolks of 3 eggs which have been beaten light. Return to fire until it slightly thickens. When cool, add the beaten whites of eggs.—*Mrs. Mose C. Straus.*

LEMON SOUFFLE.

Two tablespoons butter in double boiler, 2 tablespoons flour and blend well. Add 1 cup milk and cook until thickened. Beat yolks of 4 eggs with 4 tablespoons sugar until thick and light and add to the mixture in boiler. Also the grated rind from 1 lemon and a pinch of salt.

Cook until the yolks have thickened, cool, and ½ hour before serving, add stiff beaten whites of the 4 eggs. Fill into a buttered dish and bake in a moderately quick oven. Serve at once with any delicate sauce.—*Mrs. A. J. August.*

MERRINGUES.

Whip whites of eggs stiff (as many as you want) to every white of egg take 2 tablespoons of granulated sugar. Keep on whipping until perfectly stiff. Bake in a very light, warm stove from 25 to 30 minutes. Smear the pan with butter and put paper on it.

MINT JELLY FROM CREME DE MENTHE.

Soften ¼ a package of Gelatine in ¼ cup of cold water and dissolve in 1½ cups of boiling water. Add ¼ cup of sugar and when cold, ¼ cup of Creme de Menthe and tint a light green. Turn into a mould and set aside to become firm.

OMELETE SOUFFLE.

Beat until light about 15 minutes, the yolks of 5 eggs with 4 ounces of powdered sugar. Add ½ teaspoonful of vanilla, beat the whites of 12 eggs to a very stiff froth. Add to it the beaten yolks and sugar. Mix lightly together. Now lift this mixture with a large flat spoon or skimmer to a long platter or deep. Pile as high as possible to make it dome shaped. Place in a moderate oven and bake for 15 minutes. Sprinkle with powdered sugar and bake at once.

OMELETTE SOUFFLE.

Yolks of 3 eggs, whites six. Add pinch salt and beat whites until stiff. Add the grated rind of ½ lemon, 3 tablespoons powdered sugar. Now the yolks of eggs and juice of lemon. Mix lightly and get in oven quick. Dust with sugar and bake in hot oven 5 to 8 minutes.—*F.*

RICHMOND MAID OF HONOR.

Mix ¼ cream cheese, 2 tablespoons sifted bread crumbs and work until smooth. Add ¼ cup sugar and 1 egg well beaten. Blanche one-third cup almonds put through almond grater and pound in a mortar with 3 teaspoons milk. Add to first mixture and beat. Then add ¼ cup heavy cream, 1 teaspoon melted butter, ¼ teaspoon salt, ¼ teaspoon each grated nutmeg and almonds extract. Line small patty pans with puff paste, fill with mixture and bake in moderately quick oven 20 minutes. One-fourth cup currant, juice of ½ lemon and grated rind of ¼ lemon, may be substituted for almonds.—*Mrs. A. J. August.*

ICE CREAMS, SHERBETS, FROZEN PUDDINGS.

PINEAPPLE MOUSSE.

1 can sliced pineapple,
1 box Gelatine,
½ pint cold water,
1 pint whipped cream.

Cover Gelatine with the water, let soak ½ hour, then stir over boiling water until dissolved. Whip cream very stiff, sweeten to taste. Cut pineapple in small pieces, add to Gelatine. Stir this over a bowl of ice until it begins to congeal. Add to the cream and put in mould. Pack in ice. When ready to serve, decorate with whipped cream.—*Mrs. Samuel Block.*

PINEAPPLE PARFAIT.

One and one-fourth cup of cream. Whip stiff with ½ cup granulated sugar. One and one-fourth grated pineapple cooked with sugar until thin. Add the latter when cold; then add juice of 1 lemon. Continue beating until cream and pineapple are thoroughly blended, then turn the mixture into mould and pack into equal measure of ice and salt for 3 hours. *Mrs. M. Samuels.*

TUTTI FRUITTI ICE CREAM.

Make a custard with the yolks of 4 eggs, 1 pint milk, 1½ cups of sugar. While this is cooling or before making custard, chop up about 1 pound of crystalized fruits covered with ½ cup sugar, 1 wine glass sherry, juice of 1 lemon. When custard is cold, add 1 quart of cream and partly freeze. Then add fruit.—*W.*

FROZEN EGG NOG.

Beat yolks of 3 eggs with one-third cup of sugar until thick. Add gradually, 1 pint cream or rich milk, ¼ pint of good brandy and a little grated nutmeg. Last add the whites beaten to a froth. Then pack in freezer and freeze.—*Mrs. E. Westheimer.*

JAG PUDDING.

Chop fine:
½ pound raisins,
½ pound blanched almonds,
¼ pound citron.
1 quart milk,
3 eggs,
3 tablespoons flour,
5 tablespoons sugar.
Boil until smooth the following:

Add 4 tablespoons brandy when taken off the stove. Pour hot custard over chopped fruit, let stand over night. Next day pour into freezer and when part frozen, add 1 quart very rich cream beaten light.—*Mrs. Alex. Nathan, Litchfield, Ill.*

LEMON SHERBET.

One quart of milk, 1½ cups sugar, juice of 3 lemons. Add sugar to milk and freeze until it becomes hard. Then add the lemon juice and freeze a little more.—*Mrs. Sam Binswanger.*

MAPLE NOUGAT FILLING FOR ICE CREAM.

One-half pound maple sugar melted in pan on stove till thin as syrup. Add 1 cup cream that has been lukewarm, to melted sugar. Butter size of egg. Let cook until thick in double boiler. Add cup of Eng. walnuts or Pecans. Serve hot on vanilla ice cream.—*Mrs. A. J. August.*

MAPLE PARFEE.

Beat yolks of 8 eggs until light. Add 1 cup maple syrup. Stir on fire until thickened so as to coat the spoon. Turn into a bowl and whip until cold. Add 1 pint whipped cream. Be careful not to let any liquid go out. Stir lightly. Mould it and freeze 3 to 4 hours. You can ornament it by putting candied cherries or cut up in angelica form. The whipped cream can be flavored a little with Cream de Violette.—*Mrs. E. F. Westheimer.*

MAPLE BAVARIAN CREAM.

Beat yolks of 4 eggs until very light. Add slowly while beating constantly, a cup of thick, hot maple syrup. Turn mixture into double boiler. Stir and cook until thick enough to coat blade of silver knife. Have ¼ box Gelatine softened in cold water. Dissolve over boiling water and stir into the custard. When thoroughly dissolved, turn into a basin, set on cracked ice or cold water and stir constantly until it begins to congeal; then fold in lightly 3 cups whipped cream. Beat, turn into a fancy mould and put in a very cold place to harden.—*Mrs. A. J. August.*

MINT ICE.

Make a strong lemonade, 1 dozen lemons to a quart of water. Heat thoroughly, after adding a large bunch of mint. Strain and when cold, add 6 mint leaves chopped fine and freeze.—*Mrs. Ben Phillip.*

MAPLE MOUSSE.

Four eggs, 1 cup maple syrup, 1 pint cream. Beat yolks of eggs; then add the syrup. Put in double boiler, heat thoroughly. When cold add beaten whites; then the whipped cream. Pour in mould and pack in ice from 3 to 4 hours.—*Mrs. M. Samuels.*

NESSELRODE PUDDING.

Put ½ pound of shelled and skinned chestnuts in cold water and let boil until very tender. Then press through a sieve. Beat yolks of 5 eggs with ½ pound sugar until light. Add mashed chestnuts and stir in 1 pint sweet cream. Put on to boil in double boiler. Add few grains salt, and stir until mixture begins to boil. Remove from fire and set aside to cool. When cool put chestnut cream in freezer and freeze 10 minutes; then add

1 pint stiff whipped cream with 2 tablespoons powdered sugar; then add ½ pound crystallized fruit that has been previously cut into pieces. Flavor with vanilla. Freeze a little longer, pack in pudding form in ice and rock salt for 2 hours.—*M.E.S.*

ORANGE FRAPPE.

1 quart water,
1 pint sugar,
1 pint orange juice,
Juice of 2 lemons.

Make a syrup by boiling the water and sugar 20 minutes. Add the fruit juice, cool, strain and freeze. For the freezing use equal parts of rock salt and finely crushed ice.

CAFE FRAPPE.

1 egg white,
½ cup cold water,
½ cup ground coffee,
4 cups boiling water,
1 cup sugar.

Beat white of egg slightly, add cold water and mix with coffee; turn into scalded coffee-pot, add boiling water and boil 1 minute. Place on back of range 10 minutes. Strain, add sugar, cool and freeze to a mush, using equal parts ice and salt. Serve in frappe glasses, with whipped cream, sweetened and flavored.

PINEAPPLE ICE.

One can grated pineapple, juice of 6 lemons, 5 pints of water poured over 4 teacups of sugar. Freeze to consistency of mush. Then stir in the beaten whites of 2 eggs and finish freezing.—*Mrs. J. S. Lehman, Lincoln.*

THREE-OF-A-KIND.

3 lemons,
3 bananas,
3 oranges,
3 cups sugar,
3 pt. water.

Strain orange and lemon juice. Put bananas through sieve. Boil water and sugar. Add all together and freeze.—*Mrs. Simon Binswanger.*

CARAMEL ICE CREAM.

Boil 1½ cups granulated sugar in a pan until it is a brown caramel. Also boil 1 quart cream. Beat well 3 eggs or more if you wish. When the sugar is brown enough, pour into the boiling milk. Let boil for about 3 minutes so that the sugar is dissolved; then pour over the beaten eggs, stirring constantly. Flavor with vanilla, cool and freeze.—*Mrs. Jack Schloss.*

CREAM PUDDING.

Quart of cream beaten stiff, 2 yolks of eggs. Stir with ½ cup sugar, flavor. Mix one-third cream with this, wet mould and pour in; then mix ¼ Baker's chocolate, melt with ½ cup sugar, flavor. When cold add one-third cream, mix lightly and add to above mixture. The other third, beat 2 whites of eggs, mix with sugar, add macaroons or cherries and add remaining cream, pack and freeze 4 hours.—*F.*

CHOCOLATE PARFAIT.

Beat yolks of 5 eggs until very light. Add 2 tablespoons sugar. Put in a double boiler and stir until thick. Turn it into a bowl and add 3 tablespoons melted chocolate. Beat well, then add to it 1 pint stiffly beaten whipped cream. Pack in ice for 3 hours.—*W.*

CARAMEL ICE CREAM.

One pint of boiling milk, yolks of 4 eggs, 1 small cup granulated sugar, 1 teaspoon cornstarch. Cook until thick as custard. Melt ¾ of a cup caramel sugar in skillet, pour in custard. Then let stand and cool. When cool add 1 quart of cream and beaten whites of 4 eggs. Freeze.—*Mrs. Mose C. Straus.*

CRANBERRY SHERBET.

Put 1 quart of cranberries on to boil with a little water. When thoroughly soft, rub through a strainer; then add 1 quart water, 2 cups sugar and freeze. When nearly frozen, add the stiffly beaten white of an egg, if desired you may leave out the white of egg and add 1 teaspoon of Knox's Gelatine, thoroughly dissolved. This will make it light and fluffy.—*Mrs. Meyer E. Straus.*

CARAMEL NUT ICE CREAM.

One and one-half cups of milk, 1 teaspoon vanilla, yolks of 3 eggs beaten with 1 cup of sugar. Large spoon of flour.

CARAMEL.

One cup sugar browned over hot fire until very dark, but be careful not to burn. Add to the above mixture and boil in double boiler 20 minutes. When cold add 1 quart cream and freeze. When frozen add 2 cups chopped nuts and mix.—*Lena Juda.*

FROZEN PUDDING.

Separate 24 lady fingers and sprinkle lightly with sherry. Scald 1 pint of cream in a double boiler and add the well beaten yolks and whites of 6 eggs, with 1 cup of sugar. Stir this mixture until it thickens; then strain and cool. Add 2 teaspoons vanilla and freeze only until it begins to thicken, then add 1 pint of whipped cream and freeze very firm. Have ready a cupful of candied fruits which have been sprinkled with sherry and when cream is frozen, fill your mould with alternate layers of frozen cream, prepared lady fingers and the fruit. Have the first and last layers of the cream. Cover and bind buttered cloth around edges and bury in salt and ice for 3 hours.—*Mrs. C. M. Michael, Leavenworth, Kansas.*

FROZEN PUDDING.

Yolks of 6 eggs and 3 tablespoonfuls sugar beaten very light. Divide into 2 parts, for the one take 3 tablespoonfuls milk and let boil. Beat in the eggs. Take from fire and add a scant cup of grated chocolate.

For the other part; Boil 3 tablespoonfuls sherry and add the egg. Beat 1 quart of cream stiff for the one part. Cut up 4 lady fingers and 5c worth of candied cherries. Use this with the Sherry custard, mix part of the cream with this, part with the chocolate.—*Mrs. Jack Schloss.*

CAKES AND ICINGS.

Annie Baker baked a cake,
Willie Baker stayed awake,
All the night with stomach-ache.
* * * * * *
Profit friends, by this mistake!

A HINT FOR CAKE MAKING.

A time and labor saving method of preparing all cakes that require no butter, such as Matzo meal cakes, nut tarts and sponge cakes can be made in less than half the time of the old way if done in the following manner: Simply beat the whites of the eggs to a stiff froth first and then gradually add the sugar, then the yolks and then the flour.—*Mrs. Meyer E. Straus.*

FIG CAKE.

2 cups granulated sugar,
4 whole eggs and 2 yolks,
Grate a little orange and lemon peel,
1 nutmeg,
½ cup double cream,
2 cups flour,
1 small teaspoon baking powder,
1 cup mixed with chopped figs and sultanes,
½ cup chopped almonds.

Beat sugar and eggs 15 minutes. Add lemon peel, nutmeg and cream. Add flour and baking powder. Last spread thin in bread pans. When done spread a little icing on top. When ready to serve, cut in diamond shape,

FRUIT CAKE.

Work together ¾ of a pound sugar, the same of butter and yolks of 6 eggs well beaten. One cup of New Orleans molasses, 1½ pounds of flour, 1 teaspoon cinnamon, 1 whole nutmeg, 1 teaspoon cloves, 1 pound raisins, 1 pound currants, ½ pound citron cut fine, a little black pepper. Dissolve 1 even teaspoon soda in 3 tablespoons of warm water. Add whites of 6 eggs last.—*Mrs. B. F. Weil.*

FRUIT CAKE.

1¼ pounds sugar,
1 pound butter,
1 dozen eggs,
1 pound flour,
2 pounds raisins,
2 pounds currants,
2 pounds English walnuts,
½ pound citron,
½ pound figs,
½ pound candied cherries,
½ candied pineapple,
1 tablespoon cinnamon,,
1 teaspoon cloves,
1 teaspoon allspice,
1 nutmeg,
1 glass currant jelly,
1 glass of brandy,
2 tablespoons lemon extract.

Use a cup of extra flour to flour fruit and nuts. Bake this into 2 cakes.—*Mrs. Simon Berg.*

FRUIT CAKE.

1 cup of butter,
2 cups of sugar, creamed,
5 eggs, add 1 at a time,
3 cups of flour,
2 teaspoons of baking powder,
½ wine glass of brandy,
1 pound of raisins,
1 pound of currants,
½ pound of citron.

Add figs, nuts and spices. Bake almost 2 hours in moderate oven.—*Miss Fannie Ehrman.*

FRUIT FILLING BETWEEN LAYERS FOR ANY CAKE.

Yolks of 3 eggs, 1 large spoonful butter, 1 cup sugar, 10 almonds cut fine, some candied lemon and orange peel, one-third pound raisins, ½ cup sherry wine, vanilla, cinnamon, cloves, allspice to taste. Mix thoroughly, boil in double boiler till very thick and spread between cake when cold. —*Mrs. A. J. August.*

CHEAP FRUIT CAKE.

Two cups brown sugar, 1 cup butter, 1 cup sour milk, 1 teaspoon soda, 2 eggs, 1 cup raisins, 1 cup currants, some candied orange and lemon peel, 1 cup of Eng. walnuts, 1 tablespoon brandy, 3 cups flour, 1 tablespoon cinnamon, scant teaspoon cloves, a little nutmeg. Bake in loaf and ice with white icing.—*Mrs. A. J. August.*

GOLD CAKE.

¾ cup butter,
2 cups sugar, scant,
1 cup of milk, nearly,
8 yolks of eggs,
3 cups of flour,
2 teaspoons baking powder,
1 white of egg,

—*Mrs. Jack Schloss.*

CHARLOTTE POLANAISE.

2 cups of powdered sugar,
4 eggs,
½ cup butter,
1 small cup cream or rich milk,
3 cups of flour,
2 teaspoons yeast powder.

FILLING:

6 eggs,
2 tablespoons flour,
3 cups cream, scalding hot,
6 tablespoons grated chocolate,
6 tablespoons powdered sugar,
½ pound sweet almonds, blanched and chopped,
¼ pound chopped citron,
½ pound maccaroons,
¼ pound apricots, peaches or other crystallized fruits.

Beat yolks very light, stir in the cream and the flour. Wet with a little cold milk into the beaten yolks. Boil slowly, stirring all the time for 5 minutes. Divide in 2 parts. Take the grated chocolate with the macaroons (finely crumbled), with a tablespoon of sugar into 1 part of the mixture, stirring well. Boil 5 minutes, stirring well. Take from the fire and beat with egg beater 5 minutes. Set aside to cool. Pound the blanched almonds

into a mortar, adding now and then a few drops of rose-water. Chop citron fine and add almonds. Stir into the second part of the custard, heat to the boiling point and set aside to cool. Flavor chocolate with vanilla, the almonds and citron with bitter almonds. The fruits need no flavoring. Bake cake in 4 layers. Between first and second put chocolate, next citron and almonds and the fruit the next 2. Ice with lemon icing and put cherries on top.—*Miss Beckie Hernsteadt, New York.*

GINGER CAKE.

½ cup butter,
¾ cup sugar,
2 eggs,
1 cup molasses,
1 teaspoon cinnamon,
1 teaspoon ginger,
1 teaspoon salt,
2 teaspoons soda in a cup of hot water,
3 cups flour,

Bake 30 minutes.—*Mrs. Apple.*

GOLD LOAF.

Yolks of 8 eggs, 1 cup of sugar, ½ cup butter, ½ cup milk, 1½ cup of flour, 1 teaspoonful of baking powder.—*Mrs. Mose C. Straus.*

BLITZ CAKE.

½ cup butter,
½ cup granulated sugar,
2½ cups sifted flour,
2 full teaspoons baking powder,
¾ cups milk,
3 whole eggs.

Cream butter and sugar, add juice of ½ lemon, tablespoon of brandy, then 1 egg at a time. Bake in a sheet pan, sprinkle sugar, cinnamon and almonds cut fine on top. Bake in quick oven.—*Mrs. A. J. August.*

DEVIL'S FOOD CAKE.

1 cup brown sugar,
½ cup sweet milk,
⅓ bar chocolate,

Put on stove until chocolate is all melted, then mix 1 cup brown sugar, two-thirds cup of butter, ½ cup sweet milk, yolks of 3 eggs. Then stir in the chocolate part; then 3 cups flour with 1 teaspoonful of soda sifted together. Use whites of eggs for icing. Bake in a very slow oven.—*Mrs. J. Schloss.*

DATE CAKE.

Three eggs, 1 cup of sugar, 1 cup chopped English walnuts, 1 cup chopped dates, 2 tablespoonfuls flour, 1 teaspoonful baking powder, bake slowly in bread pan 25 minutes. Cut into slices before putting whipped cream on top.—*Mrs. Sam Binswanger.*

DEVILS' CAKE.

Two cups sugar, 1 cup butter, white and yolks of 5 eggs, ½ cake bitter

chocolate, melted, 1 cup sour cream or milk, 1 teaspoon soda dissolved in a little boiling hot water. Two and one-half cup flour.

ICING FOR CAKE. Two cups sugar, ½ cup water. Boil together and then pour this into the beaten whites of 2 eggs, stir in ½ cake of melted or grated chocolate and small piece of butter. Little vanilla.—*Mrs. B. F. Weil.*

DEVIL FOOD CAKE.

Mix together 1 cup light brown sugar and ½ cup butter. Add ½ cup of sweet milk, 2 beaten eggs, 2 cups of flour. To this mixture add the following custard: 1 cup of grated chocolate, 1 cup light brown sugar, yolk of 1 egg and ½ cup sweet milk. Flavor with one teaspoon of vanilla. Cook this custard cool and then add to first mixture. Add 1 teaspoonful soda dissolved in tepid water. Bake in a moderate oven.—*May Juda.*

FRUIT CAKE.

1½ pounds pulverized sugar,
1 pound butter,
1 pound flour,
15 eggs,
1 teaspoon allspice,
1 teaspoon ginger,
2 teaspoons cinnamon,
2 teaspoons vanilla,
½ teaspoon cloves,
2 teaspoons mace,
3 nutmegs,
2 even teaspoons of soda,
1½ pounds figs,
7 pounds dates,
½ pound citron,
¾ pound almonds (blanched),
¾ pound orange and lemon peel, half and half,
5 pounds seeded raisins,
1½ pound currants,
1 gill of brandy,

Juice of 1 lemon and juice of 2 oranges. Bake in loaves from 3 to 4 hours in slow oven.—*Mrs. B. Weinman.*

ICE CREAM CAKE.

One and one-half cups sugar, ½ cup butter. Stir until light; then add 1 cup of milk, 2½ cups flour, 1½ teaspoonfuls baking powder, whites of 4 eggs beaten stiff. Bake in 2 layers and ice.—*Mrs. Sam Binswanger.*

NEVER FAIL JELLY ROLL.

Beat long and steady the yolks of 5 eggs with 1 large cup of sugar. Then add 2 tablespoons of water, 1 teaspoon of vanilla, 1 cup of flour, with 1 teaspoon of baking powder sifted 3 times. Add last the white of egg beaten to a froth. Bake in a long bread pan in a moderate oven. When done take a knife, heat it on the stove and cut the cake in half . Immediately spread jelly on each half and roll with tea towel. Very fine.—*Mrs. Julius Rosenblatt.*

JELLY ROLL.

Four eggs; beat light with a pinch of salt and 1 cup of sugar, 1½ cups of flour, 3 tablespoonfuls of water, 1 teaspoonful cream of tartar, 1 teaspoon

of soda, or use 2 teaspoons of baking powder. Roll on a towel that has been sprinkled with powdered sugar. Don't bake too hard.—*Mrs. Meyer E. Straus.*

JAM CAKE

1 cup butter, 2 cups sugar, 6 eggs; separate and whip whites; 3 cups flour, ½ teaspoon cloves, 1 teaspoon cinnamon, ½ cup sour cream or milk, ¾ teaspoon soda, 2 cups jam. Bake in layers and ice with caramel nut.—*Miss Lena Juda.*

JAM CAKE.

Three eggs, 1 cup sugar, ¾ cup butter, 1 cup blackberry preserves, 2½ cups flour, 1 teaspoon soda, level, dissolved in a little sweet milk, 3 tablespoonfuls buttermilk, 1 teaspoon each of nutmeg, allspice and cinnamon. Bake in layers filled with icing—*Mrs. I. Lang, St. Louis, Mo.*

MAUD S.

Make a custard of 8 tablespoonfuls grated bitter chocolate, 5 tablespoonfuls granulated sugar and ½ cup milk; cook until it thickens a little; take off and let cool. Make your cake as follows: ½ cup butter, 1½ cups brown sugar, 3 eggs; drop in one at a time and stir each good. Into this stir your custard, but be sure it is cold; beat it thoroughly, then add 1½ cups flour, 2 teaspoonfuls baking powder and ½ cup milk. Bake in two or three layers.—*Mrs. Jack Schloss.*

MAHOGANY CAKE.

One and one-half cups sugar, ½ cup butter, ½ cup sweet milk, 3 eggs, 3 cups of flour, 1 teaspoon of soda dissolved in milk, ½ cup of chocolate cooked in ½ cup of milk. Cool and stir in cake; flavor with vanilla. Filling—1½ cups sugar cooked in ½ cup of milk; beat until cool and flavor with vanilla.—*Mrs. Meyer E. Straus.*

NUT AND RAISIN CAKE.

Half cup butter, 1½ cup sugar, ½ cup milk, 1 cup seeded raisins, 1 cup English walnuts (cut small), 4 whites of eggs, 2 teaspoons baking powder, 2 cups flour.—*Mrs. Apple.*

NUT CAKE.

One cup nuts, 1 cup raisins, 1 cup brown sugar, ½ cup milk, ½ cup butter, 2 cups flour, 2 eggs, 2 teaspoons of baking powder.—*Mrs. B. Weinman.*

ORANGE CAKE.

Two-thirds cup butter, 2 cups sugar, 4 eggs, 3 cups flour, 2 teaspoons baking powder, rind of 1 orange. Put juice of one orange in a cup and fill cup with milk. Bake in layers. Filling—Juice of 2 oranges and stir in enough powdered sugar to make thick paste and spread between layers and no top.—*Mrs. Just.*

ORANGE LAYER CAKE.

Two cups sugar, grated rind and juice of 1 orange; use one orange only if good size, otherwise use two small ones, in both the batter and the icing, yolks of 4 eggs, 2 cups flour, ½ cup water, 2 teaspoons baking powder, well beaten whites of 3 eggs.—*Mrs. H. Schlesenger, Lincoln.*

ICING.

Beaten white of 1 egg, juice and rind of 1 orange and powdered sugar, enough to desired thickness.—*Mrs. H. S.*

POTATO CAKE.

Two cups sugar, two-thirds cup butter, 2½ cups flour, 1 cup hot mashed potatoes (about 2 medium sized potatoes), 1 cup grated bitter chocolate, ½ cup milk, 1 cup chopped nuts, 4 eggs, grated rind of 1 lemon, 2 teaspoons baking powder, 1 teaspoon all kinds of spices, 1 tablespoon whiskey, cream, butter and sugar, then the yolks of the eggs; add potato, spices, chocolate, then the milk, flour and baking powder, then the whites of the eggs beaten stiff. Last of all add nuts. This makes a large loaf.—*Mrs. E. Weil, Butte, Mont.*

"PLAIN CAKE."

Three tablespoons butter, 1 scant cup sugar, ½ cup milk, 1½ cup flour, 2 eggs (beaten separately), ½ teaspoon vanilla, 1 teaspoon baking powder, speck of salt.—*Mrs. Frank Rosenblatt.*

SPICE CAKE.

Half cup butter, 1½ cups sugar, 1 cup milk, pinch of salt, 2 teaspoons cinnamon, ½ teaspoon cloves, 1 teaspoon allspice, a little nutmeg, juice of 1 lemon, juice and grated peel of 1 orange, ½ cup nuts cut fine, 1 cup raisins cut fine, beaten yolks of 4 eggs, 3 cups flour, 2 teaspoons baking powder, vanilla, and last beaten whites of eggs.—*Mrs. W. I. Lehman.*

SPONGE CAKE.

Six beaten whites to snow. Add 1 cup of sugar, 1 cup of flour, with 1 teaspoonful of Price's baking powder. Flavor with lemon or vanilla. Add yolks of eggs after the above is well beaten. Bake in moderate oven.—*Mrs. Samuel Westheimer.*

SPONGE CAKE.

Six eggs, yolks and whites, 1 cup granulated sugar. Beat together for 20 minutes. Then add 1 cup flour, 1 teaspoon baking powder, sifted, vanilla. Bake half hour.—*Mrs. Sam Binswanger.*

SPONGE CAKE.

Beat four eggs five minutes. Two cups sugar; beat 3 minutes; two cups flour, 2 teaspoons baking powder, three-fourths cup boiling water, 1 teaspoon flavoring and salt.—*Mrs. Lowenberg.*

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STRAWBERRY JAM CAKE.

Two cups sugar, 1 cup butter, 1 cup sour milk, 2 cups jam, ½ cup nuts (chopped fine), 6 eggs, 1 tablespoon allspice, 1 tablespoon cinnamon, 1 tablespoon cloves, 4 cups flour, 2 teaspoons soda.—*Mrs. B. Weinman.*

ANGEL CAKE.

One and one-half cups of granulated sugar, 1 cup of flour, with 1 level teaspoon cream of tartar, 2 full teaspoons of cornstarch, whites of 11 eggs. Put flour, sugar, cornstarch and cream of tartar in sifter and sift 4 times. Beat the whites stiff and stir in gently the above. Bake very slow in greased pans (either in loaf or layers) about 1 hour.—*Mrs. Mose C. Straus.*

ANGEL FOOD CAKE.

Eleven whites, with pinch of salt beaten stiff, 1 teacup sugar, 1 teacup flour sifted 3 times; last time sifted add ½ teaspoon cream of tartar, 1 teaspoon vanilla.—*Mrs. F. Westheimer.*

APPLE SAUCE CAKE.

One cup apple sauce, not sweetened, 1 cup sugar, ¼ cup butter, ½ package of raisins, 1 cup nut meats, 1 level teaspoon soda, 2 teaspoons cinnamon, 2 cups of flour after being sifted, cream, butter and sugar and then add other ingredients.—*Mrs. J. Auerbach.*

ANGEL FOOD LAYER CAKE.

1½ tumblers whites of eggs,
1 tumbler flour,
1½ tumblers granulated sugar,
1 teaspoon (level) cream of tartar.
2 teaspoons cornstarch.

Sift sugar, flour, cream of tartar and cornstarch four times, then add the well-beaten whites of eggs and flavoring. Bake in greased tins. Put together with chocolate icing.

BURNT SUGAR CAKE.

One and one-half cups of granulated sugar, ½ cup of butter, 2 eggs, 1 cup of milk, 2½ cups of flour, 2 teaspoonfuls baking powder, 2 teaspoonfuls burnt sugar. Flavor with vanilla.

ICING. One large cup sugar boiled with a little water and poured into beaten white of 1 egg, add vanilla and last 2 tablespoons of burnt sugar.—*Mrs. Alfred Lowenstein.*

CHOCOLATE CREAM CAKE.

Boil ¼ pound of Baker's chocolate, cup of granulated sugar, ½ cup of milk, the yolk of 1 egg, a piece of butter size of an egg until thick, stirring continually. Set aside to cool. In the meanwhile cream scant cup of butter with one cup of sugar, add and mix cup of milk, 3 cups of flour, 2 heaping teaspoons of baking powder, three stiffly beaten whites of eggs and then boil mixture. Put in a well-buttered pan and bake in a moderate oven.

ICING. Dissolve 2 ounces of Baker's chocolate and a piece of butter

size of an egg. Add to this 1 cup of powdered sugar and 3 tablespoons of sweet cream. Mix well and spread on cake.—*Mrs. M. Frank.*

COFFEE FRUIT CAKE.

Three-fourths cup butter, 2 cups brown sugar, ¼ cup syrup, 1 cup raisins, 1 cup currants, 1 cup nuts, ½ cup citron, cut fine, 2 eggs, 5 cups flour, 1 teaspoon each of allspice, cloves and cinnamon, 1 cup cold cooked coffee, ½ teaspoon soda dissolved in a little coffee.—*Lena Juda.*

SPANISH BUNS.

Three-fourths cup of butter, 1½ cup of sugar, 4 eggs (beaten separately), 1 cup milk, 2 ounces bitter chocolate, 2 cups sifted flour, 1 teaspoon cinnamon, 1 teaspoon cloves, 2 teaspoons baking powder, nuts as desired.—*Mrs. Frank Rosenblatt.*

SWITZERLAND TEA CAKE.

Half pound butter, ½ pound sugar, yolks of 3 eggs. Work butter, sugar and eggs together until smooth. Take ¾ pound flour, work flour in butter, sugar and eggs until smooth. Chop ¼ pound almonds, mix the almonds with sugar. Beat whites of three eggs, then take little bits of dough about the size of a walnut and about 1½ inches long. Twist like a pretzel; then dip in whites of eggs, then in the almonds and sugar. Butter pan well and bake in slow oven.—*Mrs. Apple.*

SUNSHINE CAKE.

Beat 7 eggs separately. When whites of eggs are two-thirds done add gradually a good one-third teaspoon cream tartar. When stiff fold in slowly with sieve 1 cup sugar, then the well-beaten yolks. Last fold in 1 heaping cup flour, 1 teaspoon flavoring, 1 teaspoon whiskey. Bake 50 minutes.—*Miss Salm.*

SUNSHINE CAKE.

Seven small eggs, not quite all of 7 yolks, 1 small cup flour, 1 small cup sugar, sifted 4 or 5 times, pinch of salt with the whites, ¾ teaspoon cream tartar.—*Mrs. F. Westheimer.*

STRAWBERRY SHORT-CAKE.

One cup of flour, salt, 1 tablespoon sugar, heaping tablespoon butter, 1 teaspoon baking powder, wet with half a beaten egg and milk. Make soft dough. Bake in a quick oven. When cool cut in two layers and fill with sugared berries. Cover top with berries and powdered sugar.—*Mrs. Mose C. Straus.*

VANITY CAKE.

One and one-half cups sugar, ½ cup butter, ½ cup sweet milk, 1½ cups flour, ½ cup cornstarch, 6 whites of eggs, 1 teaspoon baking powder. It can be baked in 2 large layers or one large loaf cake.—*Mrs. B. Weinman.*

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CARAMEL FILLING WITH WALNUTS.

Two cups brown sugar, 1 cup cream, butter size of an egg. Cook until hardened in cold water, take from fire and add 1 cup of chopped walnuts; then beat till almost cold.—*Mrs. E. Haas.*

CARAMEL FILLING.

One cup of brown sugar, 6 tablespoons milk, 2 tablespoons of butter. Boil 6 minutes and beat until cool. Flavor with vanilla.—*E. F. W.*

UNCOOKED CHOCOLATE ICING.

Small lump of chocolate, small piece of butter, melt, 3 tablespoons of cream, 1 cup of powdered sugar.—*Mrs. M. C. Straus.*

CHOCOLATE ICING.

Two squares of Baker's chocolate. Melt over the teakettle in a pan, 2 cups of pulverized sugar, 3 tablespoons of cream, 1 large tablespoonful of butter, melted. Flavor with vanilla.—*E. F. W.*

MARSHMALLOW ICING.

Half pound marshmallows, 3 tablespoons water over them, and set dish in boiling water till dissolved. Have whites of 2 eggs beaten to stiff froth. Pour marshmallow over, beating all the time. Have cake cold and let icing get cold before spreading.—*E. F. W.*

SOUR CREAM FILLING FOR CAKE.

Whip until stiff 1 cup of thick sour cream; add 1 cup of pulverized sugar and 1 cup of chopped nuts. Put between layers of white cake and ice all around with white icing.—*Mrs. Meyer E. Straus.*

PESACH SPONGE CAKE.

Ten yolks of eggs, 1 cup granulated sugar, rind and juice of 1 lemon. Beat thoroughly, then add ¾ cup Simon Weil's matzo meal, and last the beaten whites. Bake in moderate oven.—*Mrs. Meyer Straus.*

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COOKIES AND SMALL CAKES.

ALMOND COOKIES.

One cup butter, 1 cup granulated sugar, 2 eggs, ¼ pound blanched, chopped almonds, a little lemon rind, flour enough to roll, about 2½ to 3 cups, scant teaspoonful baking powder, a small piece of citron.—*Mrs. Jack Schloss.*

CHOCOLATE KISSES.

Whites of 6 eggs beaten well, ½ pound English walnuts, chopped (not too fine), ½ pound grated chocolate, ½ pound granulated sugar, ½ teaspoon vanilla.—*Mrs. E. F. Westheimer.*

CHOCOLATE DROP CAKES.

1 pound light brown sugar,
¼ pound chocolate (grated),
¼ pound citron,
¼ pound almonds,
2 teaspoons cloves,
1 teaspoon cinnamon,
4 eggs,
1½ cups flour,
1 teaspoon of baking powder.

Drop in buttered pan with teaspoon, and bake in a moderate oven.—*Mrs. B. Weinman.*

CHOCOLATE COOKIES.

Three cups brown sugar, ½ cup molasses, 4 eggs, 1 cake grated chocolate, 1 teaspoon each of all kinds spices, 1 teaspoon baking powder, flour to thicken powdered sugar and a little water mixed for icing.—*E. F. W.*

CREOLE KISSES.

Whites of 6 eggs, 1 pound of pulverized sugar; throw sugar into eggs without beating, then beat for 10 minutes; add 1 teaspoonful cream of tartar, 1 teaspoonful vanilla. Continue beating until the mixture is stiff enough to allow the spoon to stand alone. Then add 1 cup of nuts cut fine; paper the pans and butter and drop from a spoon and bake.—*Mrs. Sam Binswanger.*

ANISE COOKIES.

Six eggs, 1 tablespoonful of anise, 3 cups of powdered sugar, 3 cups flour; mix well, drop in pans the size of silver dollar. Dry in sun before baking.—*Mrs. Samuel Westheimer.*

CINNAMON COOKIES.

One pound brown sugar, whites of 6 eggs, 1 pound grated almonds, 1 tablespoon of cinnamon. Roll these out in powdered sugar and cut. Before adding nuts take out 3 tablespoons of batter to spread a little on top of each cookie before baking.—*Mrs. B. F. Weil.*

CHOCOLATE SQUARES.

Beat together 6 eggs and 1 pound of brown sugar. Add 2 squares Baker's chocolate, 2 teaspoons each of cinnamon and allspice, 1 pound English walnuts; also flour enough to make a stiff batter and 1 teaspoon baking powder. Spread thin in flat pans. Bake in quick oven and cut in squares. Ice when cold.—*Lena Juda.*

COOKIES.

One pound butter, best creamery, 2 cups sugar, 4½ eggs, 2 teaspoonfuls baking powder, flour enough to roll. The remaining yolks of eggs spread on top and sprinkle sugar over and a half shelled almond in center.

FRUIT COOKIES.

One cup of butter, 1½ cups of white sugar, 3 eggs, ½ cup sour milk, 1 teaspoonful of cinnamon, ½ cup raisins, ½ cup of currants, 1 cup of walnuts cut fine (about 10 cents worth of shelled walnuts), 1 teaspoonful of baking soda mixed in 1½ tablespoonfuls of hot water, 3½ cups of flour. Drop on buttered paper and bake.—*Mrs J. Meyer.*

GERMAN COOKIES.

Three-fourths cup butter, 2½ cups sugar worked to a cream, 1 cup of sour milk, 3 eggs, whites beaten to a froth, 1 teaspoonful baking soda dissolved in sour milk, 1 teaspoonful baking powder, ½ teaspoon salt, 1 grated nutmeg, flour enough to roll out.—*Miss Hattie Salm.*

HERMITS.

One cup butter, 1 cup granulated sugar, 1 heaping cup caramel sugar, 4 eggs beaten light, 1 cup chopped hickory nuts, ¾ cup cut raisins with seeds removed, 2 teaspoons cinnamon, 1 teaspoon cloves, 1 teaspoon nutmeg, 2 tablespoonfuls of cream, 1 small teaspoon of soda, scalded with 1 small teaspoon of water, flour to roll. Cut with biscuit cutter. When cold, cover with white icing.—*Mrs. Meyer E. Straus.*

HERMITS.

One cup butter, 1¼ cup sugar, 1 cup chopped raisins, 1 cup chopped walnuts, two-thirds cup sour milk, 3 eggs, added one at a time, 1 teaspoon soda, 1 teaspoon cinnamon, 1 teaspoon cloves, 2¾ cups flour, 1 level teaspoon baking powder. Bake in gem pans.—*Mrs. Alex. Nathan, Litchfield, Ill.*

HARD COOKIES.

One pound of butter, 1 pound of C sugar, 4 tablespoons whiskey, 2 whole eggs, 1 quart of chopped nuts, 1 pound of flour. Make a mixture of 1 whole egg and ½ cup milk. Spread this on cookies when baked and sprinkle nuts and granulated sugar on top.—*Mrs. E. Haas.*

IMPERIAL COOKIES.

Cream 1 cup butter with 1½ cups sugar; add 3 beaten eggs, ½ teaspoon soda dissolved in tablespoon hot water, 1 teaspoon cinnamon, 3¾ cups flour, 1 cup chopped nuts, 1 cup raisins, 1 cup currants. Drop from teaspoon on the buttered pan and bake.—*Mrs. Pauline Barth, Atchison, Kan.*

LEP KUCHEN.

One and a half cups molasses, ¾ pound almonds, ½ pound citron, ¼ pound orange and lemon peel, 3 teaspoons cinnamon, 2 teaspoon cloves, 2 teaspoons allspice, 2 cups sugar, ½ teaspoon soda dissolved in milk, 5 eggs; enough flour to roll.—*Mrs. M. E Straus.*

LEP KUCHEN.

Six eggs. Beat yolks with 1 pound of brown sugar; add beaten whites, one teaspoonful cinnamon, cloves and allspice, 2 teaspoonfuls baking powder, 3 cups flour, ¼ pound finely cut almonds. Fill flat pans and when cool cut in squares. Frost.—*Mrs. J. Meyer.*

LEMON SNAPS.

Four eggs, 2 cups sugar, 1 cup butter, 3 teaspoons sour milk, ½ teaspoon soda, 1 tablespoon lemon extract, flour to make stiff as pie crust; roll thin; bake in quick oven.—*Mrs. E. Weil, Butte, Mont.*

LEP KUCHEN.

Seven eggs (leave out 2 whites for icing), 1 cup sugar, 1 cup grated chocolate, 1 cup almonds, ½ pound citron, 1 teaspoon cinnamon, 1 teaspoon cloves, 1 teaspoon nutmeg, 1 teaspoon salt and a pinch of pepper, 2½ cups of flour, 1 cup molasses, 1 teaspoon soda dissolved in 1 tablespoon hot water. —*Mrs. Simon Berg.*

LEP KUCHEN.

Three cups of brown sugar, ½ cup of molasses, 4 eggs, 1 cake of sweet chocolate (grated), 1 teaspoon of all kinds of spices, 1 teaspoon of baking powder, flour to thicken, iced with pulverized sugar mixed with a little water.—*Mrs. S. Ehrman.*

MOTHER'S COOKIES.

Two small cups butter, 2 large cups sugar, 4 eggs, 2 teaspoonfuls baking powder, grated orange or lemon peel, flour to stiffen. Wash tops with a little beaten eggs and milk; sprinkle with cinnamon, sugar and chopped nuts.—*Mrs. Maurice H. Lehman.*

MARGUERITES.

One box of salted wafers. Make a boiled icing as follows: One and one-half cups sugar dissolved in ½ cup of water; boil until it strings; beat the whites of 2 eggs to a stiff froth and beat in the syrup; add 1 cup of black walnuts cut fine; spread in icing on wafer. Place in hot oven a few moments.—*Mrs. Simon Berg.*

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MARGUERITES.

Whites of 2 eggs, 1 cup chopped pecans, 1 cup pulverized sugar, 1 teaspoonful vanilla; whites of eggs beaten stiff; add sugar, stirring well; then pecans and vanilla, stirring all together. Spread the mixture on fresh zephyrettes and brown slowly in oven.—*Mrs. A. J. B.*

OATMEAL COOKIES.

Three-fourths cup butter, 1 cup sugar, 2 eggs,, 1 at a time; cream all together, add 1 cup chopped raisins, 1 teaspoon cinnamon, 18 walnuts chopped fine, 2 cups rolled oats, 2 cups flour, 1 teaspoon soda dissolved in a large tablespoon hot water. Roll in little balls and bake in rather a slow oven.—*Mrs. Maurice H. Lehman.*

SPICE CAKES.

Three eggs, ½ cup butter, 1½ cups sugar, 1 cup molasses, 1 cup milk, ½ teaspoon of pepper, 1 teaspoon of ginger, 2½ teaspoons cinnamon, 1 teaspoon of cloves, 1¼ cup nuts 1 juice and grated peel of a lemon, flour to thicken, two teaspoons of baking powder. Spread on pan 1 inch thick, cut either in squares or diamond shaps. Ice with a cooked white icing.—*Mrs. Eugene Westheimer.*

SCRIPTURE COOKIES.

One cup butter, 1½ cups brown or white sugar, 4 eggs, 2 cups raisins, 1 cup chopped nuts, 3 cups flour, 1 teaspoon soda dissolved in hot water, 2 teaspoons cinnamon. Drop mixture from a spoon to a pan.—*Mrs. Just.*

SUGAR COOKIES.

Two cups butter, 2 cups sugar, 4 eggs, 2 teaspoons baking powder, 1 tablespoon brandy or two of milk; flour enough to roll.—*Mrs. W. I. Lehman.*

SMALL FRUIT CAKES.

One cup sugar, small piece of butter size of an egg, 7 eggs, 1½ cups of flour, 5 cents of figs, 5 cents dates, 1 cup nuts, 1 cup molasses, 1½ teaspoons baking powder, 1 tablespoon chocolate, 1 teaspoon cinnamon, 1 teaspoon allspice, 1 teaspoon cloves. Pour in pans and bake and cut while hot in squares.—*Mrs. I. Lang, St. Louis, Mo.*

TARTS

LEMON TART.

Slice lemons very fine, lay in sugar over night, peel and seed lemon, ½ pound grated almonds and cut fine the rind of 2 lemons, add ½ pound sugar; then make short crust in spring form. Take layer of lemon, then almonds before putting on second layer; then sprinkle with wine. After baking make frost for top.—*Mrs. E. Westheimer.*

HAZELNUT TART.

Four pounds hazel nuts with shells. Grind fine. Save 2½ cups before ground for filling. Beat 12 eggs, then add 2 glasses granulated sugar and

small can of Crocker meal
beat sugar and eggs very well. Grate rind of ½ lemon. Then bake in spring form about ¾ of an hour.

FILLING. One pint of cream whipped very stiff, then add sugar, vanilla, 2 cups of nuts grated and spread between halves of cake. Ice on top and sides with icing of confectioner's sugar and cream and decorate with whole blanched nuts.

MOCHA TART.

Yolks of 6 eggs, 1 cup confectioner's sugar, ¾ cup of flour, 1 teaspoon of baking powder, 1½ teaspoons coffee essence. Beat the whites of 6 eggs until stiff. Beat yolks lightly with sugar, then add the other ingredients and bake in layers.

FILLING. One pint cream, whipped, 2 tablespoons confectioner's sugar, 1 tablespoon coffee essence. Spread filling between layers and ice top with following icing: One cup confectioner's sugar, 1½ tablespoons coffee essence, 1½ tablespoons hot water.—*Mrs. F. Westheimer.*

MOCHA TART.

One cup sugar, 4 eggs, 1 cup flour, 1 teaspoon baking powder. Beat sugar and yolks, add flour and baking powder and 2 tablespoonfuls of essence of Mocha and last the beaten whites of eggs. Bake in 2 layers; whip pint of cream and flavor with 3 tablespoonfuls of essence of Mocha; place between layers and on top. Can bake in the morning and add filling before serving.—*Mrs. M. Samuels.*

MOAN TORTE.

Ten eggs, Beat yolks with two cups granulated sugar, ¾ of a cup of moan seed soaked with 2 tablespoonfuls of whiskey, 1 teaspoonful of cinnamon, ½ teaspoonful of ground cloves, juice of 1 lemon; add the grated rind, one and a half cups of grated almond. Mix with this 1 teaspoonful of baking powder, add ¼ cup of grated chocolate, add the beaten whites, turn into buttered mold.—*Mrs. Samuel Westheimer.*

MOAN TORTE.

Twelve eggs beaten separately, 1½ cups sugar, ¾ cup grated almonds, ¾ cup poppy seed soaked in 3 teaspoonfuls whiskey, 1 teaspoonful cinnamon, 1 teaspoonful cloves, 1 lemon.—*Mrs. Benjamin S. Westheimer.*

PEACH TART.

Dough, 2 tablespoons butter, ¾ cup sugar, 1 teaspoon baking powder, 1 egg, 1 cup flour mixed like you would for pie crust; put can peaches on top and bake half done, then pour on following custard: Yolks of 4 eggs, 1 cup sugar, ¾ cup milk, 1 tablespoon cornstarch, heaping; add half the whites to the custard and the other half on top.—*Mrs. E. F. Westheimer.*

SCHAUM TORTE.

Whites of 6 eggs beaten very stiffly, then add to this 1 cup of sugar, 1

tablespoon of vinegar and 1 teaspoon vanilla. Bake in layers in moderate oven for about 35 minutes. Serve with nuts and whipped cream between layers and on top. Place Maraschino cherries on top of this.—*Mrs. A. J. Brunswick.*

VANILLA TART.

Make a sponge dough of 7 eggs, 1 cup sugar, 1½ cups flour, 1¼ teaspoon baking powder. Beat sugar and yolks of eggs lightly, add flour and stiffly beaten whites of eggs alternately.

CUSTARD. One pint sweet cream; put in double boiler. While boiling stir in 3 tablespoons flour and a vanilla bean which has been grated. Beat up 3 yolks of eggs with half cup of sugar, 10 cents worth blanched almonds cut up. Stir this also into cream, boiling until thick. Cut sponge cake into three parts and put filling in between.—*Mrs. A. J. August.*

ZWEBACH TARTE.

Whites of 10 eggs beaten to a froth, ½ pound powdered sugar, ¼ pound grated zwebach, ¼ pound citron chopped fine, lemon juice and peel grated, 1 tablespoonful brandy.

ICING. Three-fourths cup cream, ½ cup butter, 2 cups sugar.—*F.*

ENGLISH WALNUT TART.

Eight eggs, 2 cups of sugar; beat eggs and sugar very light; 1 cup of chopped walnuts, 1 small cup of cracker crumbs, the juice of half lemon. Beat the whites separately. Add a little baking powder to crackers.—*Fannie Ehrman.*

ALMOND TART.

Cream well the yolks of 10 eggs and 1¾ cups of granulated sugar. Add to this the grated rind and the juice of 1 lemon and ½ pound of shelled almonds ground or chopped fine. Then add the well beaten whites of 5 eggs and mix all well. Bake for ½ hour in a moderate oven, in a spring pan that has been well buttered. When done spread with thick layer of any tart jelly and on top of this spread a meringue made of the whites of 5 eggs, flavored with vanilla. Bake until a light brown.—*Mrs. M. Frank.*

APPLE TART.

Cream the yolks of 11 eggs with 2 small cups of sugar. Add 1 teaspoon of cinnamon, cloves, allspice, ¼ pound of bitter chocolate grated and 1 small wine glass of whiskey. Juice and rind of 1 lemon, 6 apples grated. ¼ pound almonds chopped fine, ¼ pound raisins cut fine, 1 very small cup of cracker meal and last add the beaten white of eggs. Bake in a spring form in a moderate oven. Ice with chocolate or vanilla icing.—*Mrs. Julius Rosenblatt.*

APPLE TART.

Nine eggs, 1 cup sugar, 1 cup almonds, 1 cup raisins, 1 saucer bread crumbs soaked in brandy, 5 apples. One teaspoon cinnamon, 1 teaspoon cloves, ½ cup citron. Flavor with lemon.—.*B*

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ALMOND TART.

Six cookingspoons sugar, 8 cookingspoons grated almonds, 6 eggs, 1 tablespoon cracker meal, ½ tablespoon baking powder. Beat yolks lightly with sugar, then nuts and cracker meal. Add whites last. Bake in layers and fill with whipped cream.—*B.*

CHOCOLATE TART.

Ten eggs. Beat yolks with 1 cup sugar, 10c almonds, 4 grated apples, 1 sq. chocolate, 1 teaspoon allspice, 1 teaspoon cinnamon, 1 teaspoon cloves, 5c seedless raisins, 2c citron, vanilla, juice and rind of 1 lemon, 1 small wine glass whiskey, 1½ cup cracker meal, 1 teaspoon baking powder. Add beaten eggs last.—*B.*

DATE TART.

Yolks of 9 eggs, 1¾ cup granulated sugar. Beat to cream, 1 teaspoon of cinnamon, 1 of allspices, ¼ cloves, 16 dates mashed after soaking over night in sherry wine or brandy, 4 tablespoons chocolate, 1 small cup cracker crumbs. Grate or chop a handful almonds. Last add whites of eggs. Bake 40 minutes.—*Mrs. A. J. August.*

DATE TART.

10 eggs, 2 cups sugar, ½ lb dates with 2 oz. chocolate, 2 teaspoons cloves, 1 teaspoon allspice, grated rind and juice of a lemon, whites of the eggs beaten and stirred in, 1 cup matzo meal or cracker flour.—*Mrs. M. E. Straus.*

FRUIT TORTE.

10 eggs.
2 cups sugar.
1 cup raisins.
1 cup currants.
5 large apples grated.
2 heaping cookspoons cocoa.
1 glass wine.
1 lemon.
1 cup cracker or matzo meal.
2 teaspoons baking powder.

Stir the yolks of eggs with sugar, then add the other ingredients, leaving the stiff beaten whites and the baking powder until the last.—*Mrs. B. Newburger.*

KISS TART.

Whites of six eggs beaten stiff; add gradually two cups granulated sugar sifted, one teaspoon vinegar, one teaspoon vanilla. Bake in two layers. When done put fresh strawberries or pineapple, in fact, any kind of fruit between the layers. Serve with whipped cream.—*Mrs. E. Meinrath, Kansas City, Mo.*

LADY FINGER TARTS.

Yolks 10 eggs, 1½ cups granulated sugar beaten very light, one dozen lady fingers browned, rolled, sifted, 1½ cups ground almonds, 1 tablespoonful vanilla, rind of small lemon, ½ teaspoonful baking powder. Last, add stiff beaten whites of 10 eggs. Bake in two layers.

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COFFEE CAKES AND KUCHEN.

COFFEE CAKE.

One cup butter, 2 quarts of flour mixed as you do for pie dough. Scald this with 1 pint of boiling milk. Then add 1 cup of sugar and 2 eggs which have been beaten light; also add a little salt and grated lemon rind; then add yeast. To set the yeast take a piece of compressed yeast, break this in small pieces, add 1 teaspoon of sugar and then fill the cup with milk warm water. Add this to coffee cake the last thing and beat until light. Stand in warm place and let rise until morning. Then spread on pans and let raise again for about 1 hour. Then put a mixture of brown sugar, butter and flour on the coffee cake before baking.—*Fannie Ehrman.*

BUNDS.

Take some of the above coffee cake dough (about 3 cups), ¾ cup of butter, 1 cup sugar, juice and rind of half of a lemon, or 1 tablespoon whiskey, 5 eggs and flour to stiffen. Beat eggs and sugar light, add 1 egg at a time, then dough, and so on until all is used. Make the dough as stiff as cup cake dough.—*Mrs. E. Westheimer.* Let rise 3 hours then take 1 hour.

coffee cake SCHNECKEN.

Take piece of the above dough and add enough flour to roll out about ¾ inch thick, then spread with melted butter, sprinkle with granulated sugar, cinnamon, chopped nuts and raisins; roll up the dough, then cut into 1 inch pieces; put in pan to raise. When raised sufficiently sprinkle top with caramel sugar and bake.—*Mrs. M. E. Straus.*

COFFEE CAKE.

One-half cake yeast, tablespoon flour, ½ cup luke warm milk; raise. One-third cup butter, ½ pint luke warm milk which has been scalded, 1 quart flour, 1 spoon salt, 1 cup sugar, grating of ½ lemon, 2 eggs.—*F.*

HASTY COFFEE CAKE.

One tablespoon butter, 1¼ cups sugar, ¾ cup milk, 2 heaping teaspoon baking powder, 2 eggs, a few currants, a little rind and juice of lemon, a little salt.

TO PREPARE. Cream sugar and butter and gradually add milk, and when all is used up add 2 eggs and rest of ingredients and then flour enough to make stiff dough almost to roll, then spread with hand in pan flour or butter the hand, then sprinkle with sugar, cinnamon and chopped almonds after the dough has been well buttered with melted butter.—*Emma W. Lowenstein.*

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YEAST, BREAD, ROLLS, BISCUITS, MUFFINS, WAFFLES, DOUGHNUTS, PANCAKES, ETC.

"Bread is the staff of life."
To eat or not to eat hot bread?
THAT *is the vexing question!*
It's mighty good; but rather rough
On most of folks' digestion.

BREAD MAKING.

There are three important points to be observed in bread making. They are: Good flour, good fresh yeast and patience to work it well. Try the yeast always by setting to rise in a cup of lukewarm water or milk. If it fails to rise after a certain time do not attempt to make bread of it, as it will surely fail. Bread should never be cut while very hot. Stand the loaves on end so the air can circulate freely all around.

POTATO YEAST.

Put on to boil 8 good-sized Irish potatoes. When done mash them thoroughly in the water in which they have been boiled, let cool, then stir in 1 good teaspoon of sugar, 1 of salt; also 1 large yeast cake that has been dissolved in lukewarm water and thicken not stiff with cornmeal. Cover and set aside until morning, or until it rises very light; then stir in enough meal to make very stiff and make into cakes. Let the cakes get thoroughly dry; then put in tightly covered box for future use.

BREAD—YEAST.

Boil 3 small potatoes in 2 quarts of water until done. Pour off the water, but save it. Mash the potatoes and pour the water over them again and then strain through a hair sieve. Add 4 small tablespoonfuls of salt, ¼ cup of sugar and 1 cake of yeast foam which has been soaked. Stir well; add lukewarm water if necessary. You must have about 2 quarts of yeast when it is finished. Cover well and set in warm place till morning. In the morning take out 1 pint of the yeast and save for next time, using it instead of cake of yeast foam. Keep in a cool place. You should add a cake of yeast foam about every 2 months. Thicken rest of yeast with flour. Set in warm place to rise. Sift 3 quarts of flour and rub 2 tablespoons of butter through flour. Make a hole in center of flour. Pour in yeast when light.—Add more lukewarm water if necessary to make a soft dough. Knead thoroughly and set in warm place to rise. When light make into loaves. Let the loaves rise until double their size; spread with beaten egg, then sprinkle with poppy seed. Bake an hour in moderate oven.—*Mrs. J. Auerbach.*

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BREAD.

1 tablespoon salt,
1 tablespoon sugar,
1 tablespoon butter,
2 cups milk.

Scald milk and pour in melted butter; then cool; ¾ cake yeast dissolved in lukewarm water. Add enough flour to thicken about 1 quart and a half.—*Fannie Erhman.*

RYE BREAD.

Sift 1½ pints of rye flour, 1½ pints wheat flour and 2 teaspoons of salt in a bowl, soak ½ cake compressed or 1 cake of any other kind of yeast in 1 pint lukewarm water. When yeast is dissolved pour into flour and make into dough; lay it on a biscuit board, knead until smooth and elastic, put it back into the bowl, cover with a towel, set aside over night to rise. Next morning lay dough on the biscuit board and knead well, make into a loaf, put into a pan, and when well risen moisten the top with a little cold water and bake in a moderate oven for 45 minutes.—*Mrs. M. E. Straus.*

ROLLS OR TURNOVERS.

Dissolve ¾ of a piece of compressed yeast in a cupful luke warm milk, make a soft batter of 1½ cupfuls of sifted flour, the dissolved yeast, 1 teaspoon sugar and a pinch of salt; mix well and set aside to rise. When well risen cream together ½ cupful of butter and ½ cupful of sugar until light, add 2 eggs well beaten, then the risen yeast, 1 teaspoon of salt and work in gradually 5 good cupfuls of sifted flour. Work until dough leaves the sides of the bowl and then set aside again to rise. After it is well risen 5 or 6 hours roll lightly on a well floured board to 1 inch thickness; cut with a biscuit cutter, rub the top of each with melted butter, fold over once and put in pans and let raise once more about 1 or 2 hours, then bake in a moderate oven. When half baked glaze with a little egg and milk.—*W.*

HASTY PARKER HOUSE ROLLS.

1 quart flour,
1 pint warm milk,
1¼ cups butter,
1 tablespoon salt,
½ cake compressed yeast.

Make hole in center of flour and put in the ingredients; stir well, leaving some flour around bowl. When this rises take spoon and stir in the rest of the flour. After rising again roll and cut with biscuit cutter. Spread with melted butter and flop over. Set yeast about 11 o'clock, stir in balance of flour about 1 o'clock and roll at about 3 o'clock to have them for supper.—*Mrs. Meyer E. Straus.*

CLOVER LEAF ROLLS.

One cup milk scalded, then cooled; 1 cake yeast moistened in ¼ cup lukewarm water, 2 tablespoons sugar, ½ teaspoon salt, 1½ cups flour. Beat thoroughly and let stand until light and foamy; then add ¼ cup melted butter, 2 eggs and flour to knead; brush with melted butter and let rise,

roll into three balls and put together to form clover leaf. Brush again with melted butter and bake.—*Mrs. Mose C. Straus.*

POTATO ROLLS.

1 cup mashed potatoes,
¾ cup butter,
1 cup flour,
1 cup milk,
2 eggs,
Salt to taste,
½ cup lukewarm water.

Piece of compressed yeast. Beat ingredients together. Let raise 2 hours, then make into stiff dough, and let raise 1½ hours. Roll into sheets 1 inch thick, cut with biscuit cutter, put into a pan, let raise ½ hour. Bake in a moderate oven.—*Mrs. F. Westheimer.*

PARKER HOUSE ROLLS.

Stir into a quart of sifted flour 3 large teaspoonfuls of baking powder, a tablespoonful of cold butter, a teaspoonful of salt and 1 of sugar and a well beaten egg; rub all well into the flour, pour in a pint cold milk, mix up quickly into a smooth dough, roll it out less than ½ inch thick, cut with large biscuit cutter, spread soft butter over top of each mold, ½ over the other by doubling. Bake in hot oven.—*Mrs. Sam Goldflam.*

BOSTON BROWN BREAD.

Two cups cornmeal, 1 cup white flour, 1 cup sour milk, 2 cups sweet milk, 1 teaspoonful soda, 1 cup molasses, salt to taste. Steam 3 hours and bake ½ hour.—*Mrs. Sam Binswanger.*

CORN BREAD.

Half cup melted butter, ¼ cup sugar, 2 eggs, 1 cup sweet milk, 1 cup flour, 2 cups cornmeal (sifted), pinch of salt, 3 teaspoons baking powder. Bake in hot oven 20 minutes.—*Mrs. Meyer E. Straus.*

GINGER BREAD.

Half cup sugar, ½ cup molasses, ½ cup water, ½ cup butter, 2 cups flour, a little salt, ½ tablespoon of soda, 1 tablespoon cinnamon, 1 table spoon ginger and ¼ teaspoon cloves.

GINGER BREAD.

Two cups sugar, 1 cup molasses, 1 cup hot water, 1 tablespoon baking soda dissolved in 1 spoon of hot water, 2½ cups flour, 2 eggs beaten light. Put in ginger to taste.—*Mrs. S. Ehrman*

GINGER BREAD.

One egg, ½ cup butter, ½ cup sugar, ½ cup molasses, pinch salt, 1 teaspoon ginger, 2 cups flour, 1 cup boiling water, 1 teaspoon soda dissolved in little water and added to the molasses Add hot water last.—*Mrs. E. Weil, Butte, Mont.*

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CLAM FRITTERS.

Take raw clams, chopped fine, and make a batter with juice, an equal quantity of sweet milk, 4 eggs to each pint of liquid, and flour sufficient to stiffen. Fry like other fritters.—*Mrs. B. Phillip.*

APPLE FRITTERS.

Three eggs beaten very light, 1 quart of milk; make a thin batter; add a little salt and the grated rind of 1 lemon, pare, core and slice thin 1 quart nice tart apples; add and drop in spoonfuls in boiling grease. Serve with sauce.—*Mrs. B. Phillip.*

A PLAIN OMELET.

Beat the whites of 6 eggs very stiff; add the yolks and beat all for several minutes. Pour into a pan in which a tablespoonful of butter has melted. When partly set dust with salt and pepper and set the pan into the oven to brown the top of the omelet.—*Mrs. Sam Binswanger.*

DOUGNUTS.

Beat well together 1 cup sugar and 4 eggs. Add a little butter (melted), 1 cup milk, 2 teaspoons baking powder and flour enough to handle.—*Mrs. W. F. Lehman.*

DOUGNUTS.

1 cup pulverized sugar, 1 cup sour milk, 1 teaspoon soda in little hot water, 2 teaspoon cream of tartar, 2 eggs, 3 tablespoons melted butter. Flavor with nutmeg, flour enough to roll.—*Mrs. Meyer E. Straus.*

SWEET MUFFINS.

Cream together ½ cupful fresh butter and ½ cupful sugar until light; then add 2 eggs, 3 cupfuls sifted flour, 1 cupful sweet milk and a good pinch of salt to the last half cupful of flour, add heaping teaspoonful of baking powder. Mix well together, put in hot buttered muffin pan and bake in moderately hot oven about 20 minutes.—*M. E. S.*

GRAHAM GRIDDLE CAKES.

One quart graham flour, salt, 1 teaspoon baking powder, 3 eggs, and milk or water enough to make a thin batter.—*Mrs. B. Phillip.*

TIMBALES.

Three-fourths cup flour, yolk and white of 1 egg, ½ teaspoonful salt, 1 teaspoonful sugar. Gradually add ½ cup milk to the flour, then the egg and 1 tablespoonful of olive oil. Whip with an egg beaten until perfectly blended. Heat the timbale iron in hot fat and dip it into the batter, then into the fat until the dough is brown.—*Mrs. Sam Binswanger.*

WAFFLES.

One and one-half teaspoons of baking powder, 2 cups of flour, pinch of salt, 2 tablespoons sugar, 2 eggs beaten separately, 3 tablespoons melted butter, 1½ cups of milk.—*Mrs. A. Nathan,* Litchfield, Ill.

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WAFFLES.

Don't beat yolks. One and three-fourths cups flour, same of sweet milk, salt, 3 or 4 eggs beaten separately, whites added last, 2 teaspoons baking powder.—*W.*

GERMAN WAFFLES.

One quarter pound of sweet butter rubbed to a cream, with 8 tablespoonfuls of powdered sugar. Add to this the yolks of 8 eggs, one at a time, ½ a cup of milk, ½ a pound of flour, sift with 2 even teaspoonfuls of baking powder and a pinch of salt, grate the peel of a lemon and beaten whites of eggs added last. Grease the waffle iron thoroughly with some butter tied in a cloth; bake a nice yellow. Sprinkle sugar over them.—*Aunt B.*

WAFFLES.

To 3 cupfuls of sifted flour take 2 cupfuls sour milk; mix well, add ½ teaspoonful of salt, yolks of 2 eggs, dissolve 1½ teaspoonfuls of soda in a little cold sour milk, mix in batter, then mix in the stiffly beaten whites of the eggs; add 1 heaping tablespoonful hot melted butter. Have waffle iron hot and greased, and cook over quick fire.—*Aunt B.*

OLD-FASHIONED BUCKWHEAT CAKES.

Dissolve ½ cake of any good yeast in 2 cupfuls luke warm water and milk; sift 3 cupfuls of buckwheat in a bowl and stir in the dissolved yeast. Mix well and set aside to rise 6 or 8 hours or all night. When well risen put in 1 tablespoonful of molasses, 1 teaspoon of salt and 2 eggs. Mix all well together and fry by spoonfuls on a hot greased griddle. Brown on both sides.—*Mrs. Meyer E. Straus.*

SELF RISING BUCKWHEAT CAKES.

Sift 3 cupfuls of self-rising buckwehat in a bowl, stir in 2 heaping cupfuls of sweet milk, mix well, then add 2 eggs, salt to taste, 1 tablespoon syrup and a tiny pinch of soda. Mix well and fry in cakes on a hot greased griddle. Brown on both sides. Eat with maple syrup.—*Mrs. Meyer E. Straus.*

BAKING POWDER BISCUITS.

Two cups sifted flour, ¼ teaspoonful salt, 3 level teaspoonfuls baking powder, 4 level teaspoonfuls butter or lard, milk to make a soft but firm dough. Sift together the flour, salt and baking powder, rub in the butter or lard with the fingers, stir in the milk, roll out on board, cut with cutter and bake in hot oven until done.—*E. F. W.*

GRAHAM MUFFINS.

Cream 2 tablespoonfuls of sugar with ½ tablespoonful of butter, then add 2 well-beaten eggs, I saltspoonful of salt and 1 quart of graham flour. Add about 2 cupfuls of sweet milk, then as much more as is necessary to make a good batter. Sometimes 2 cupfuls are sufficient; again it takes more. Bake in greased muffin rings in a moderate oven.—*M. E. S.*

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CORNMEAL MUFFINS.

Cream ¼ cups butter, add ½ cup sugar, 2 eggs beaten without separating, 1 cup sweet milk. Into this stir alternately 2 cups flour and 1 of cornmeal, 2 teaspoons baking powder and ½teaspoon salt. Bake about 20 minutes in hot, well-buttered gem tins.—*Miss Hattie Salm.*

MUFFINS.

One-fourth cup sugar, 2 tablespoons melted butter, 1 cup sweet milk, 1 egg, 1 cup flour, 2 level teaspoons baking powder.—*F.*

MUFFINS.

Two tablespoons butter, 1 tablespoon sugar, 1 egg, ½ cup milk, 1½ cups pastry flour, 3 scant teaspoons baking powder.—*Mrs. A. J. August.*

MUFFINS.

Stir 1 pint of sweet milk into a quart of sifted flour, add pinch of salt, 1 tablespoon of melted butter, beat 3 yolks light, add to batter, mix well and stir in 1½ teaspoonfuls of yeast powder. Last add stiffly beaten whites of 3 eggs. Bake in hot, greased muffin pans in quick oven. Half the quantity can be used.—*Aunt B.*

POTATO PANCAKES.

Pare potatoes and throw in cold water until ready to grate. Salt them after grating, adding pinch of pepper, 2 eggs and a slice of white bread that has been soaked in water, with the water all squeezed out; heat butter in a griddle, bake a nice brown and have cakes as thin as possible.—*Mrs. Meyer E. Straus.*

POTATO PANCAKES.

Grate your potatoes, salt liberally, add a large spoonful of flour and a few eggs beaten together; pour off all the water that you can before adding the above. Heat butter in griddle, bake slowly a nice brown.

FRENCH PANCAKES.

One whole egg; beat light. Add pinch salt, 4 tablespoons milk, 1 tablespoon flour; fry on hot griddle, roll with jelly and sprinkle with powdered sugar.—*F.*

GERMAN PANCAKES.

Four eggs beaten separately, 1 tablespoon sugar, 1 tablespoon flour, ½ teaspoon baking powder.—*Mrs. S. Ehrman.*

QUICK PANCAKES.

One cup of flour, 1 tablespoon sugar, 1 tablespoon baking powder, pinch of salt, 2 eggs and milk enough to make a batter.—*Mrs. M. Frank.*

PLAIN OMELET.

Beat separately the whites and yolks of 3 eggs, add pinch of salt to whites before beating and when stiff stir lightly in the yolks; have hot skillet greased with fresh butter. Pour omelet in and shake to spread evenly. Put cover on top. When omelet is light brown at the bottom roll over in folds, put on hot plate and serve immediately.—*M. E.* S.

"POP OVERS."

Five eggs beaten together, salt and sugar to taste, 1 pint milk, flour enough for smooth batter. Bake 30 minutes in a biscuit oven. Serve immediately, "lest they fall."—*Helen Cohen Binswanger.*

CREAM PUFFS.

Put 1 pint of water in a deep skillet on the fire with 1 cupful of fresh butter in it. When it comes to a boil stir in 1 pint of sifted flour and stir until the dough leaves the side of the skillet; set aside to cool, then add 7 eggs, one by one, and a pinch of salt. Bake in well buttered bread pan two inches apart, dropping a large spoonful in at a time, or you may bake in muffin rings. When cold open one side of each puff with sharp knife and fill with whipped cream that has been sweetened and flavored with vanilla. This makes twenty-four cream puffs.—*Mrs. Meyer E. Straus.*

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CHEESE RELISHES.

BAR-LE-DUC.

To 1 pound of currants take 1 pound of sugar. Put the sugar in a kettle and add but very little water to make a very rich syrup. Boil until it thickens, then add the currants, which have been stemmed and washed; then weighed. Boil about 10 minutes and put into jelly glasses. Serve with cream cheese or meat.—*Mrs. Sam Binswanger.*

CHEESE BALLS.

Whites of 3 eggs, salt, pepper, cup of grated cheese, a little chopped parsley. Roll into balls and then in cracker crumbs and fry.

CHEESE RELISH.

Take a jar No. 1 size of MacLaren's Imperial cheese, 1 stalk of celery, ½ pint of olives chopped, a little chopped parsley, 1 tablespoonful of mustard and a few drops of tobasco sauce, ¼ teaspoonful Worcestershire sauce. Mix contents together and serve on toasts or make into small balls.—*M. E. S.*

CHEESE STRAWS.

One cup yellow cheese grated, 1 cup flour, good pinch of salt, ½ teaspoon baking powder, 1 tablespoon butter, 3 tablespoons milk, roll out and cut in strips. Grease pans and bake in oven.—*Mrs. M. E. Straus.*

NOODLE DESSERT, WITH CHEESE.

If you make the noodles at home use 2 eggs for the dough. If you buy macaroni use ¼ of a pound, cut up and boil about 15 minutes in salt water; drain off the water and let cold water run through them; grate a cupful of Parmsan cheese, melt a piece of fresh butter about the size of an egg in a saucepan, stir in a heaping spoonful of flour, add gradually to this a pint of rich milk, stirring constantly; take from the fire as it thickens. Butter a pudding dish, lay in layer of noodles, then cheese, then sauce; then begin with noodles again until all is used up. Sprinkle cheese on top, with a few cracker crumbs and flakes of butter here and there. Bake until brown.—*Mrs. Meyer E. Straus.*

WELCH RAREBIT.

One tablespoon of butter, 1 egg, ⅛ teaspoon of pepper, ¼ teaspoon of soda, ½ pound cheese, ¼ cup of ale, ⅛ teaspoon of salt, 5 slices of toast, toasted on both sides. Melt the butter in your pan or chafing dish, then add cheese broken into small pieces. Stir without stopping until cheese is melted. Add egg beaten and diluted with ale. Lastly add pepper, salt and soda. Serve immediately on toast. Cream may be substituted for ale if desired.—*Mrs. Meyer E. Straus.*

EGGS.

Oh eggs within thine oval shell,
What palate tickling joys do dwell.

CREAMED EGGS.

Boil eggs until hard, cut in halves, place on slices of toast and pour over them a rich cream sauce.—*Mrs. Pauline Barth, Atchison, Kas.*

EGG SALAD.

Boil 10 eggs hard, cut whites into long strips, with the same amount of pimentos cut into strips. Fill head lettuce and grate yolks over top. Serve with French dressing.—*J. M.*

EGG TIMBALES.

Six eggs, beat, well season, add spoon of chopped parsley, onion juice, pour in buttered moulds; cook in pan of water. Serve with sauce made of butter and bread crumbs.

EGG ROLLS.

One quart flour, 1 tablespoon butter, 1 egg. ½ teaspoon salt. 1½ cups milk, 2 teaspoons baking powder. Add salt and baking powder to flour and sift; rub in butter; beat the egg. add to it the milk. Add this gradually to flour. The dough must be soft. but not too wet. Turn it out quickly, roll into a sheet ½ inch thick, cut with a large round cutter. Dip a knife handle into flour, press down in center of each biscuit, making a sort of hinge; brush with half melted butter, fold over the layer and press lightly together. Stand in a greased, shallow pan sufficiently far part so as not to touch while cooking. Brush the top with milk and bake in a quick oven 20 minutes.—*Mrs. A. J. August.*

EGGED PIMENTO.

Line ramikin with pimento, break egg in it, season well, bake 20 minutes. Serve with cream sauce.

SHIRRED EGGS.

Get ready as many small earthen dishes as required, allowing 1 for each person; break into each dish 2 eggs, being careful not to break the yolks. Place in a hot oven and bake until set, take out of the stove, sprinkle salt, pepper and bits of butter over and serve.

CANDIES.

FRENCH VANILLA CREAM.

This cream is the "fondant" or foundation of all the candies mentioned below. Put the white of an egg and equal quantity of gum arabic water into a bowl; beat until thoroughly mixed, flavor with vanilla to taste and then add gradually about 1¼ pounds of confectioner's XXX sugar. The paste should be stiff and elastic, and mold readily into any desired form.

CREAM CHERRIES.

Make a small round ball of French cream, cut a strip of candied citron size of a cherry stem and put ball of cream on one end; take a Maraschino cherry, put one-half on each side of the cream ball.

PECAN CREAMS.

Make a ball of French cream about the size of a pecan and place a pecan half meat on either side of ball, pressing into the cream. Put them away for a few hours to dry.—*M. E. S.*

MIXED NUT CREAMS.

Chop Jordan almonds, pecan meats and filberts quite fine. Before adding all the sugar in making the French cream, and while it is still quite stiff, stir into it the chopped nut and form into balls, bars or squares.—*M. E. S.*

WEDDING CAKE SLICES.

Stir into the French cream while soft chopped raisins, citron and candied orange peel. Add a few currants and mixed spices and form into quite a thick cake; cover with plain French cream rolled into a sheet to resemble icing. Put away until next day, when cut into slices.

FIG CREAMS.

Cut Turkish dessert figs into four or five strips, roll French cream into a long roll between the hands; then cut lengthwise with a knife; lay in one of the fig strips and roll cream around it.

CHERRY NUT FUDGE.

Two cups granulated sugar, 1 cup of milk, tablespoon of butter, 1 block of bitter chocolate. Boil until it forms a ball in cold water. Beat until stiff; pour into well buttered pans over nuts and cherries. Flavor with vanilla.—*Mrs. M. Samuels.*

CARAMEL PECAN CANDY.

2 glasses sugar,
1 glass milk,
1 glass pecans,
1 tablespoon butter.

Cook 11 minutes after it starts to boil and stir all the time.—*Mrs. Simon Berg.*

BUTTER SCOTCH CANDY.

Two cups of light brown sugar, ¾ cup of butter, 1 cup water; let boil 20 minutes; flavor with vanilla. Put cut nuts on platter after being buttered and run candy over. When nearly cold take a knife and cut in squares.—*Ehrma Michael, Leavenworth.*

GLACE FOR CANDIES AND FRUIT.

Boil 1 pound of sugar with 1 pint of water until it ropes, then add ½ cupful of vinegar (1 gill), boil until it hardens. Dip fruit, orange slices or nuts and put aside on buttered platter to sweeten. Green grapes, with stems on, are nice glaced. The orange slices and grapes are used for teas and luncheons.—*W.*

PRESERVED ORANGE PEEL.

Cut in strips, put in cold water for 3 days, changing the water morning and evening. Use equal quantities of sugar and peel. Put sugar with a little water on to boil for a syrup, add orange peel and cook as preserves. When syrup is cooked down take off and roll in powdered sugar.—*Mrs. Maurice H. Lehman.*

PRESSED PERSIAN FRUIT.

One pound dates, ½ pound figs, ¼ pound citron, ½ pound shelled butternuts, juice and grated rind of 2 lemons. Grind or chop the above about size as for pressed chicken, roll with cracker dust or Matzo meal; cut into small shapes thickness and size of large mints.—*Mrs. Leopold Cohen.*

MOLASSES CANDY.

One quart molasses, 1 tablespoonful brown sugar, butter size of an egg, ½ teaspoon of soda. Boil the molasses, sugar and butter together for awhile, then add soda dissolved in a little water. Test by dropping a little in ice water. When done it will easily form a ball. Pour into buttered dishes, and when cool pull until light. A little flour on the hands will make it pull easily.—*M. E. S.*

CHOCOLATE FUDGE.

Melt two squares Baker's chocolate and a piece of butter the size of an egg. Add 2 cups sugar and 1 cup of milk and a pinch of salt. Boil until it forms a little ball in cold water. Then stir until nearly hard and pour on plates to cool.—*Edna Apple.*

FUDGE.

2 cups of sugar,
1 cup of milk,
½ piece of Baker's chocolate,
¼ pound butter.

Flavor with vanilla and add nuts if you wish. Boil until hard when dropped in cold water and beat until it thickens. Pour on butter platter.—*Fannye Ehrman.*

SWISS FUDGE.

3 cups light brown sugar,
1 cup milk,
1 large tablespoon butter,
2 squares Baker's chocolate,
1 teaspoon vanilla.

Boil until you can form it into a ball when dropped in cold water. Remove from fire and beat until nearly cold. Spread on buttered tins and cut in squares.—*Lena Juda.*

STUFFED PRUNES.

Thoroughly wash some prunes, and when clean put to soak over night in whiskey to cover them. In the morning drain off the whiskey, then remove the pits and fill the center with marsmallows or nuts. Then roll in powdered sugar.—*W.*

PRESERVES AND JELLIES.

BLACKBERRY CORDIAL.

1 quart blackberry juice,
6 cups granulated sugar,
2 tablespoons of cloves,
2 tablespoons of cinnamon, ground,
2 tablespoons allspice, ground,
2 tablespoons of ginger, ground,
2 tablespoons of nutmeg, ground.

Boil all together for ½ hour; then add 1 pint brandy and remove from fire. When cold strain, bottle and seal.—*Mrs. M. E. Straus.*

CANNED PINEAPPLES.

Pare the fruit and cut out the eyes. Chop coarsely and measure. To every 2 cups of pineapple allow 1 cup of sugar. Put 1 cup of the fruit into a sauce pan, sprinkle over ½ cup of sugar, and so alternate the fruit and sugar until all has been used. Let stand 2 or 3 hours. Then cook a quarter of an hour and seal in jars.—*Mrs. Sam Binswanger.*

CHERRY PRESERVES.

Stem and pit cherries; take equal parts of sugar and fruit; make syrup of sugar and a little water; put cherries in cold water; let come to a boil. Strain cherries, put in syrup, cook until syrup thickens, can and seal while hot.—*Mrs. Mose C. Straus.*

EUCHRED PEACHES—FINE.

Peel peaches. Put in cold water; weigh pound of fruit to pound of sugar. Make syrup good and thick, using only a little water. When thick drop in peaches, bag of cloves and cinnamon; also piece of lemon peel. Before putting in peaches add white wine vinegar enough to make sour. Fix only 2 quarts at a time. Close immediately.—*Mrs. Samuel Block.*

PINEAPPLE AND STRAWBERRY PRESERVES.

Two large pineapples, 3 quarts strawberries, 4 pounds sugar and juice of 2 lemons. Make a syrup of lemon juice and sugar and a very little water. Boil to a slight thickness, add pineapple and boil ½ hour. Then add strawberries and cook 1 hour longer.—*Mrs. Mose C.* Straus.

PRESERVED STRAWBERRIES.

The berries should not be weighed, but should be stemmed into the measuring cup, so as to make but one handling necessary. A half pint tumbler is the best measure. Stem the berries into this, keeping a record on a strip of paper by tearing a little slit as each count is made. Slide the tumblerfuls out upon a broad platter, and when all the berries are stemmed

allow a pound of sugar to every two tumblerfuls of the fruit. Sprinkle the sugar over the berries and let them stand in a warm room until the juice begins to stain through the top of the sugar. Have ready a kettle slightly heated, and into this slide the berries and sugar. They should not be put in with a spoon, as this will crush the fruit. Set in a mild heat and boil for thirty minutes from the time the pink foam covers the top of the mixture. Skim lightly, but frequently. Take from fire and fill preserving tumblers.—*Lena Juda.*

HOW TO PUT UP STRAWBERRIES.

To every glass of strawberries 1 glass of sugar. Do not put up more than 4 or 5 glasses at a time. Moisten the glass of sugar with a tablespoon of water. Put strawberries and sugar on the stove at the same time. When it begins to simmer cook 20 minutes. Empty into glasses.—*Fannye Ehrman.*

RIPE TOMATO PRESERVES.

To 12 pounds of sound ripe tomatoes take 8 pounds of sugar, 3 lemons, ½ ounce of cloves and 1 ounce of cinnamon bark. Scald the tomatoes, pare and cut up (weigh tomatoes before scalding them), heat slowly, add sugar and boil slowly for 20 minutes. Then add spices and lemons (the lemons must be sliced and the seeds extracted), boil slowly, stirring often with a silver spoon, being careful not to let them burn. Take off the scum that rises and let boil until very thick and dark, stirring constantly the last hour.—*B.*

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PICKLES AND RELISHES.

SWEET-PICKLED PEACHES.

6 pounds of peaches,
1 pint of strong vinegar,
2 pounds of sugar,
1 tablespoonful of whole cloves,
1 tablespoonful of cinnamon.

Pare the peaches, but do not seed them. Place the cloves and cinnamon in a bag. When the syrup boils put in fruit and let it boil until it is tender.

BRANDIED PEACHES.

Weigh fruit, and to every pound of peaches allow 1 pound sugar. Make a strong solution of soda water, boil and drop peaches in, remove immediately and wipe with a towel. This removes all fur, and leaves the skin smooth and glossy. Put sugar on to boil, with just sufficient water to dissolve it, and a bag of whole spice, cinnamon and cloves. Let syrup boil clear, drop in part of peaches, let boil 20 minutes, then put fruit out to sun. Drop in remainder of peaches. After fruit is removed let boil down thick. Remove and let cool, then add 1 pint brandy to every 3 pounds of sugar. Stir well, put peaches in jar and cover well with syrup. Seal and stand in cool place.

BISHOP PICKLES—(Sweet.)

Select 12 large cucumbers. Let them lay in salt water 9 days. Then soak 24 hours in clear water, open top and remove seeds. Place in a jar with alternate layers of grape leaves and sprinkle powdered alum over, then cover, half vinegar and half water; place on back of stove and scald (not boil.) Keep turning. When green and firm remove from jar and cool. Then stuff each one with the following: Ten cents worth of each: Thin sliced lemon (fresh one), candied pineapple, cherries, lemon and orange peel, candied ginger(1 pound seedless raisins, citron and nuts. Mix and stuff, tie with strong thread, put in a jar pieces of mace and ginger, 1 ounce of whole cloves. Prepare in syrup of vinegar, using 1 pound New Orleans sugar to 1 pint vinegar. Boil and pour over three mornings and have syrup thick.—*Mrs. Simon Berg.*

PICCALILLI.

Half peck green tomatoes, 1 large head sound white cabbage, 1 dozen large cucumbers, ½ peck green peppers, 3 bunches of white celery, 9 large onions. Chop all quite fine. Make a strong brine of salt water and boil your chopped piccalilli in it about 5 minutes. Remove from the fire and press out every drop of juice; then mix with ½ pound of white mustard seed and ½ of 5 cents worth of celery seed. Boil a gallon of best pickling vinegar with ½ cupful brown sugar and pour over the above while hot. It is fit to use as soon as cold and will keep a year. You can put it in a large stone crock.—*Mrs. Meyer E. Straus.*

CANTALOUPE SWEET PICKLE.

Take 4 nutmeg melons or 2 ripe banana melons, peel and slice about 4 inches long and 1 inch thick; cover with water in which has been dissolved 1 teaspoon of powdered alum, soak over night, make a syrup of 1 pint of sugar, 1 quart best pickle vinegar, add bag of spices of cloves and cinnamon. When syrup is thick drain the sliced cantaloupe and add, allowing to boil until you can run a straw through them. Put in jars and seal.—*Mrs. H. Siegel.*

BISHOP PICKLES.

Select large plump cucumbers. Let them stand in salt water 9 days. Then wash and soak in cold water 24 hours. Hollow center by removing the seeds, place the cucumbers in kettle with alternate layers of grape leaves, sprinkle each layer with a little pulverized alum, cover with weak vinegar, place on back of stove to scald for 5 or 6 hours. Turn cucumbers carefully, keeping well covered, and not allow to boil.,When green and firm remove from kettle and stuff each mangoe with thin slices of lemon, with seeds removed, seedless raisins, 1 bottle of Marschino cherries, sew on top and place in jar. Take 1 ounce of broken cinnamon, cloves, a little race ginger, prepare a syrup of 1 pound of sugar to 1 pint of vinegar, boil and pour over cucumbers. Keep boiling for three mornings in succession. One dozen lemons, 2 packages of raisins, 1 bottle of cherries will fill 1 dozen cucumbers.—*J. M.*

GREEN TOMATO PICKLE.

½ peck green tomatoes,
12 white onions,
Slice very thin and let stand in salt 24 hours,
3 tablespoons mustard seed,
2 tablespoons ground mustard,
2 tablespoons tumeric,
1 tablespoon allspice,
1 tablespoon ground ginger,
2 dozen long red peppers, Chop fine,
2 pounds brown sugar.

Cover with vinegar and let boil until clear.—*Mrs. S. Meyer.*

SLICED CUCUMBER PICKLE.

One peck cucumbers, 1 dozen white onions, 1½ dozen small red peppers. Peel and slice cucumbers and onions and salt them lightly in the morning; add the red peppers, chopped, allowing all to remain till evening; then put in a sack to drain over night. In the morning put ½ gallon white wine vinegar with 2 cups of sugar to boil, adding 5 cents worth of celery seed and 5 cents of mustard seed, a teaspoon of tumeric and stick cinnamon (put spices in bag if preferable). After this has all boiled put in cucumbers, etc. Let it come to a boil once, taking off and putting in glass jars while hot. This is nice to use with shrimps instead of a mayonaise, or served just as a relish.—*Helen Cohen Binswanger.*

SWEET PICKLE CUCUMBERS.

Use to 25 dill pickles enough vinegar to cover them after being sliced. Place them on brisk fire and boil good for 5 minutes, then pour in colander and drain well. Then place in preserving kettle, vinegar enough to cover the pickles and same amount of C sugar, 3 long red peppers, 2 tablespoons

white mustard seed, a few pieces of white ginger root and a few cloves, and after the vinegar has boiled for 5 minutes put pickles in and let boil another good five minutes, and it is ready to put in jar.—*Emma W. Lowenstein.*

DILL PICKLES.

To a peck of medium sized pickles (or 50), add 8 quarts of water, 1 pint of coarse salt, 1 tablespoonful cream of tartar and a cup of vinegar. Add dill and red peppers, cut up. This is an unfailing recipe.—*Mrs. Sam Binswanger.*

MUSTARD PICKLES.

1 quart small cucumbers,
1 quart sliced cucumbers,
1 quart green tomatoes,
1 quart onions,
1 quart small green beans,
1 quart cabbage or cauliflower,
4 sweet peppers.

Chop, let soak 24 hours in a brine made of 1 cup of salt and 4 quarts of water. Then heat, pour into colander and drain; 1 cup of flour, 1 cup of sugar, 6 tablespoons of mustard, 2 tablespoons tumeric, 1 quart of vinegar. Add to the pickle and let heat through; then seal.—*May Juda.*

MUSTARD PICKLES.

1 quart small cucumbers,
1 quart large cucumbers,
1 quart green tomatoes, sliced,
1 quart large cauliflower,
4 peppers, cut fine.

Make a brine of 4 quarts of water, 1 pint salt; pour over mixture and let stand 24 hours. Strain, then heat enough vinegar to scald; then drain for dressing.

DRESSING. One cup flour, 6 tablespoons mustard, 1 teaspoon tumeric. Mix together in cold water till smooth; add 3 cups sugar. Boil all together till thick; then cover vegetables in it till heated. Add celery seed, ½ tablespoon.—*Miss Hattie Salm.*

TOMATO RELISH.

One peck o fripe tomatoes, chopped and drained throroughly, 2 cups of chopped celery, 6 onions, 3 red peppers, chopped, 2 pounds brown sugar, ½ cup salt, 2 ounces white mustard seed, 2 tablespoons horseradish, 1½ quarts vinegar. Stir well. Do not cook. Seal.—*Mrs. J. Auerbach.*

TOMATO CATSUP.

One peck tomatoes, 10 cups vinegar, 10 onions, 10 long red peppers, 5 cups brown sugar, 5 tablespoonfuls of salt, 5 teaspoons whole ginger, 5 teaspoons whole cloves, 5 teaspoons whole allspice. Cut tomatoes and onions; then boil all together fr 3 hours; strain, and when cold bottle and seal.—*Mrs. Simon Binswanger.*

HAYDEN SALAD.

One gallon chopped cabbage, 1 gallon ripe tomatoes, ½ pint red pepper, with seeds out, chopped (grease your finger well before removing seeds), 1 quart of chopped onions. Mix all together, except the tomatoes, salt and let stand a few hours; then press the juice from it. Add 4 tablespoonfuls mustard, 2 tablespoons ground cinnamon, 1 tablespoon of ground cloves, 1 tablespoon celery seed, 2 tablespoons of ground tumeric. Spices must be ground. Two pounds of sugar, ½ gallon apple vinegar. Boil half hour. Cook the tomatoes separately; mix the rest and boil until thick. When done seal.—*Miss Hattie Salm.*

FILLED CUCUMBERS.

Place 30 large cucumbers in heavy salt brine 10 days. Remove and clean them. Then pour boiling water over them, drain and allow them to stand over night. Cut off top and hollow cucumber, filling it with the following mixture. One pound black mustard seed, ½ pound white mustard seed, ½ pound race ginger, 1 ounce tumeric, ¼ pound long green peppers chopped fine; cloves and celery seeds to taste; 1 quart of grated horseradish, ½ pound onions, chopped fine, 3 pounds sugar. Then mix all with ½ teacup of salad oil. Then sew on the top and place these cucumbers in jar, covering them with boiled vinegar, to which has been added 2 pounds of sugar and 2 handfuls of black peppers.—*J. M.*

CHUTNEY.

2 pecks of ripe tomatoes,
¼ peck onions,
8 red and 6 green peppers,
½ounce of cloves,
1 ounce of allspice,
1 pound of sugar,
1 pint vinegar.

Cut up tomatoes and put on to boil; add salt to taste. After sufficiently cooked drain off surplus water; add onions and spices. As soon as the onions are well done mash through a strainer and put in glass jars.—*Mrs. Meyer E. Straus.*

CUCUMBER SALAD.

Take cucumbers, slice thin and salt over night. Then squeeze out dry; put in jars with sliced onion and pepper and a few mustard seed. Pour over this boiling vinegar and seal.—*Mrs. E. F. Westheimer.*

CHOW CHOW.

Three pounds of onions, 500 pickles, 1 red and 1 green pepper, a few green tomatoes. Leave pickles and onions in salt water 24 hours; 1 glass prepared mustard, 1 cup sugar, 5 cents of mustard seed, 5 cents of tumeric, a few cloves. Cover with vinegar. Let all boil ½ hour.—*Mrs. Meyer E. Straus.*

CHILI SAUCE.

To 1 peck ripe tomatoes take 1 teaspoon ground mustard, 1 teaspoon

ground ginger, 2 teaspoons ground salt, 1 cup vinegar, 1 cup of sugar, scant, 4 onions, 4 red peppers (long ones), few cloves tied in cheesecloth.

TO PREPARE. Cut up tomatoes and other ingredients, not paring them; cook hard for ½ hour; then put through colander and cook 1¾ hours, stirring occasionally. Bottle and seal.—*Emma W. Lowenstein.*

MUSTARD CHOW-CHOW.

3 quarts small pickles,
2 quarts small onions,
8 green tomatoes, sliced,
3 heads cauliflower,
4 green peppers, chopped fine,
3 red peppers, chopped fine,
1 quart green beans,
2 tablespoons curry powder,
½ tablespoon celery seed,
1 ounce tumerick,
½ pound Colman's mustard,
1 cup flour,
2 cups sugar,
1 gallon cider vinegar.

Cook beans until tender. First place all vegetables in salt water over night, and in the morning drain them well. Scald and let them come to a boil. Mix other ingredients in a little cold vinegar, after which put in all the vinegar and let it boil fifteen minutes. Then place mixture over pickles. *Mrs. Sam Binswanger.*

"Use Queen of the Pantry Flour" Cargill-Oatman Mer. Co., Agts.

SANDWICHES.

When callers drop in suddenly,
It is sometimes very nice,
To know a few good things that one
Can get up in a trice.

CHICKEN SALAD SANDWICHES.

Between two thin oblong slices of bread buttered, place a layer of chicken salad on a lettuce leaf. In making chicken salad for sandwiches chop the chicken and celery much finer than for ordinary purposes

APPETITE SILDS

Slice a piece of rye bread and a piece of wheat bread, butter both, lay the silds of sardellen between them with a drop of lemon juice. Serve with olives or pickles.

CLUB SANDWICHES.

Lay chicken, either sliced or chopped, a lettuce leaf, a slice of tomato, and then mayonaise dressing between 2 slices of bread or toast.

CREAMED CHEESE AND WALNUT SANDWICHES.

To 1 cream cheese add 1 chopped pepper, in which seeds have been removed, add a little salt, spread either on wheat or Boston brown bread; then sprinkle with chopped English walnuts. To 1 cheese take about ⅛ pound of walnuts.

DEVILED EGG SANDWICHES.

For 1 dozen sandwiches use half a dozen eggs boiled hard; cut them in half and separate the yolks from the whites; mince the yolks with 2 pickles, a pinch of salt, a pinch of pepper and mustard. Fill the whites of eggs with this mixture and garnish with lettuce.

FILLING FOR SANDWICHES.

Grate ¼ pound mild American cheese, add 1 box of sardines, from which the bones and skin must be removed. Mix these with ½ a teaspoon of mustard, 1 heaping tablespoon of butter and oil from sardines. This will keep for a week if kept cold, though it turns darker.

POMOLA AND NUT SANDWICHES.

Chop 1 cup of hickory nuts with a pint of pomolas moderately fine, spread on buttered bread, on which a crisp lettuce leaf has been placed. Pour mayonaise dressing over this and place other slice of bread on top.

ILLUSTRATED DILL PICKLE.

For Dutch Lunch—Medium sized dill pickle, cut in half. On top lay slice cold pickled tongue, slice boiled egg, teaspoonful caviare. Serve on lettuce leaf.—*Mrs. A. J. August.*

PESACH OR EASTER DISHES.

CHRIMSELS.

Soak about 3 matzos, use a handful of seeded raisins, and pound as many almonds as you have raisins. Now press every drop of water out of the matzos, put them in a bowl, stir them to a cream, add a pinch of salt, a little lemon peel, yolks of 6 eggs, a cup of sugar, the raisins and almonds; also a little cinnamon. Last add the stiff beaten whites to the dough. You can fry them in a skillet like pancakes or swim them in oil like doughnuts, using about a tablespoonful of batter for each chrimsel. Serve with stewed prunes.—*Aunt Babette.*

CHANDEAU SAUCE.

Take a cup of white wine and about ½ a cup of water, set over the fire in a double kettle, add the grated peel of a lemon; wet a teaspoonful of potato flour in cold water, add also the yolks of 4 eggs and stir constantly until so thick that it coats the spoon. Serve immediately, or it will get thin again. If the wine is too strong add more water and more eggs.

STRAWBERRY DESSERT.

Line a dish with macaroons, melt them in wine, put over this a box or quart of strawberries, sugar them well, now beat the yolks of 8 eggs with 2 small cups of sugar, grate the peel of a lemon in half its juice, beat the whites to a stiff froth, add half the yolks, pour over all in your pudding dish. When baked spread the other half over the top, having previously seasoned the remaining whites with sugar. Bake a light brown. Eat cold with plain or whipped cream.

KLOESSE.

Soak some matzo about ½ an hour press out all the water; heat some goose oil in a spider, cut up part of an onion very fine, brown slightly and when brown dry the matzo in this. Put the matzo in a bowl, break in 4 eggs, a handful of matzos flour, some salt and pepper and a very little ground ginger. Mix this thoroughly into the dough. Grease your hands and form into balls. Fry or boil.

MATZOS PUDDING OR SCHALET.

Soak about 3 matzos. Press out every drop of water; stir the matzos in a bowl with a tablespoon of goose fat or butter and a salt spoonful of salt; stir at least 10 minutes until it looks like a mass of cream; then add gradually the yolks of 8 or 10 eggs, grate the peel of a lemon and juice, half a pound of sifted sugar and last the beaten whites of the eggs. Have the pudding form well greased and bake immediately. Time required about half an hour. Must be served as soon as taken from oven or it will fall. Serve with chandeau sauce.—*Aunt Babettes.*

MATZO CHARLOTTE.

Three matzos, 8 eggs, 1 cup sugar, ½ cup raisins, 1 cup nuts. Beat the yolks of eggs and sugar until light and creamy, add nuts, raisins and matzo, the latter to be soaked in water, then squeezed dry and last add the beaten whites of eggs. Bake in slow oven 20 minutes. Serve warm, with lemon sauce.—*Mrs. Mose C. Straus.*

INVALID DISHES.

Such dainties to them, their health it might hurt,
It's like sending them ruffles, when wanting a shirt.
—Goldsmith.

RICE WATER.

Blanch 2 tablespoons of rice and add 1 quart boiling water; cook for an hour and a quarter, keeping it simmering only. Then strain, add 1 teaspoonful of salt and use when needed. Sweetening and flavoring may be added when desired.

Rice water is also used to dilute milk and is sometimes combined with chicken broth.

CHICKEN BROTH.

Joint one 4-pound fowl and skin it, removing all visible fat; break the bones, place in a sauce pan and pour 2 quarts of water over it; season, let stand 1 hour, bring it slowly to the boiling point and simmer for 3 hours. Strain, cool, remove all fat and season to taste. This is served either hot or cold.

FLAXSEED LEMONADE.

To 2 tablespoonfuls of flaxseed add 1 quart of boiling water, let it simmer for ¾ of an hour, then add 5 cents worth of pulverized rock candy and juice of 3 lemons; let it stand 15 minutes, strain, serve hot, a tablespoonful every hour for a bad cough.

WINE WHEY.

Heat 1 pint of milk to boiling point, then boil ½ pint sherry wine, bring it again to the boiling point and strain through cheese cloth.

BOILED BEEF JUICE.

2 pounds of lean steak from the top of the round, salt and pepper, remove any visible fat from the steak, broil over a brisk fire for 4 minutes, turning it frequently. Cut in pieces about 1 inch square and gash each piece 2 or 3 times. Place in a meat press and squeeze juice into a hot cup, season to taste and serve hot.

BARLEY WATER.

Put 2 tablespoons pearl barley over fire in 1 quart of cold water; let it come to a boil, then cook 5 minutes, drain off the water, rinse the barley in cold water. Return to the fire and add 1 quart of water. Bring it to a boil and simmer until reduced one-half. It may be sweetened and flavored if desired.

BEVERAGES.

Who does not love wine, women and song,
Remains a fool his whole life long.

EGG NOG.

½ cup sugar beaten with yolks of 3 eggs until light, then add whiskey to taste and 1 tablespoonful rum. Add ½ pint cream whipped stiff and beaten whites of the eggs.—*Mrs. Sam Binswanger.*

ICED TEA.

Allaow a teaspoon of tea for each cup. Put the tea in a porcelain or china lined teapot and pour as much cold water on it as you require for your tea. Set this in ice chest for 12 hours or more. You will find this tea more delicate in flavor than prepared with boiling water.

COFFEE.

To make coffee allow 1 tablespoon of ground coffee to each cup and 1 for the pot; mix coffee with 1 beaten egg, pour cold water over it and let come just to a boil; remove from fire, settle with 1 tablespoon of cold water, then strain and use.

TEA.

Allow 1 teaspoonful of tea to 2 cups of boiling water, have the water boiling hard and pour over the tea about half the quantity required. Cover tightly and let it stand where it will keep hot but not boil. Let the tea infuse for 10 or 15 minutes and then pour more boiling water on it. If you wish to make just 1 cup of tea, use a teaspoonful of tea.

TEA A LA RUSSE.

Lay a slice of lemon in the bottom of each cup. Sprinkle with sugar and pour hot strong tea over it. No cream is used.

GINGER WINE.

3	drachms Essence Capsicum.	2½	lbs. granulated sugar.
2	drachms Essence Ginger	4	lemons (using peel.)
¾	ounce Citric acid.		

Put these ingredients in preservig kettle and add nine pints boiling water; let simmer until sugar is dissolved. When cool, strain, then color with burnt sugar and bottle.

UNFERMENTED GRAPEJUICE.

Pick over grapes, rejecting all unsound ones; almost cover with cold water in a porcelain lined kettle, heat slowly (mashing) and cook until juice is freed; drain in jelly bag; measure the juice and add one-third of

a cup of granulated sugar for each quart of juice. Boil 4 minutes and when cold bottle and seal.

MILK PUNCH

3 teaspoonfuls of sugar.
Enough water to dissolve sugar.
½ glass of shaved ice.
1 wine glass of brandy.
½ wine glass of St. Croix rum.
1 dash of Jamaica rum.

Fill with milk. Mix well, strain into a fancy bar glass, grate nutmeg on top.

MINT JULEP.

1 tablespoonful of sugar.
2 tablespoonfuls of water.
4 sprigs of mint, pressed for flavor.
1½ wine glass of brandy.

Take the mint out, fill with ice, mix well, replace the mint, stems downward; dash with Jamaica rum, sprinkle with sugar, serve with a straw.

LEMONADE.

To every glass allow ½ lemon. Squeeze out juice, strain and put in glass; add ½ glass of water, sweeten to taste and fill up remainder of glass with cracked ice. A slice of fresh pineapple can be added, or a few fresh strawberries.

PINEAPPLE LEMONADE.

1 pint water.
1 cup sugar,
1 quart ice water,
1 can grated pineapple,
Juice of 3 lemons.

Make a syrup by boiling the sugar and water 10 minutes; add the pineapple and lemon juice; cool, strain and add the ice-water. Serve in lemonade glasses.

RASPBERRY SYRUP.

To every 3 pints berries use 1 pound sugar and ½ pint water. Let water and sugar boil until it forms a syrup; when clear, put in the berries and stir with a silver spoon (do not mash.) After boiling a few minutes strain through a flannel bag and seal in bottle when cold.—*Mrs. Meyer E. Straus.*

ROCK AND RYE WHISKEY.

Good Remedy for Sore Throats and Colds.

2 teaspoonfuls of best rock candy syrup.
1 wine glass of good rye whiskey.

Mix well and serve.

RASPBERRY VINEGAR.

6 quarts berries; put in a stone jar and pour 1 scant quart white vinegar over them. Let it stand 3 or 4 days and stir every day. Then strain through a flannel bag and boil, allowing 1 pint of sugar to every pint of juice; skim and boil until like syrup. Bottle and seal when cold.

TOM AND JERRY.

Separate the yolk and white of 1 egg; add sufficient sugar to the yolk to make it stiff, beat white stiff, add to the yolk; stir in ½ tablespoonful of brandy, ½tablespoonful of rum, put in a glass and fill up with either hot milk or hot water. Grate nutmeg on top and serve immediately.

MENUS.

THANKSGIVING DINNER

Cream of Celery Soup.
Scalloped Oysters. Celery. Olives.
Roast Turkey, Garnished with Sausage Cakes.
Mashed Potatoes. Clarified Sweet Potatoes.
Sweet Pickle. Asparagus Salad.
Cranberry Sherbert.
Caramel Ice Cream. Hot Apple Pie.
Neufchatel Cheese. Crackers. Coffee.

CHRISTMAS DINNER.

Consomme in Cups.
Fish premier, with Premier Sauce.
Potato Balls. Cold Slaw.
Horseradish. Roasted Young Goose, Apple Sauce.
Pineapple Fritters, with Wine Sauce.
Orange and Grape Salad.
Plum Pudding. Brandy Sauce. Mince Pie.
New York Ice Cream.
Raisins. Nuts. Coffee.

NEW YEAR'S TEA.

Creamed Oysters in Chafing Dish.
Celery and Nut Salad.
Cold Turkey, with Cranberry Jelly.
Creamed Potatoes.
Almond Tarts. Maple Parfait, with Fruit Cake.
Bon Bons. Salted Peanuts.
Chocolate. Coffee. Tea.

EASTER DINNER.

Cream of Spinach Soup.
Fried Trout with Tartar Sauce.
Nut Bread Sandwiches.
Potato Croquettes. Green Peas.
Crown of Lamb with Mint Sauce.
Banana Fritters with Orange Sauce.
Lettuce and Tomato Salad. Braised Sweetbreads.
Pineapple and Orange Sherbert. Assorted Cakes.
Candied Mint Leaves. Candied Orange Peels.
Black Coffee.

MENU.

Half a lemon hollowed out and filled in 3 compartments, one a caviar preparation, another sardellen mixture, and the third ham mixture. Then soup, lobster a la Newburg, chicken cutlets, with green peas, quail on toast, apple compote, Saratoga chips. Then tomatoes in the shape of a basket filled, and serve on lettuce leaf. Strawberry mousse, cheese, crackers, fruit coffee, olives and almonds.

WEDDING BREAKFAST.

Broiled Halibut with Hothouse Cucumbers.
Peas in White Sauce.
Hot Rolls.
Broiled Chicken Breasts, with Mushroom Sauce.
Lettuce. Heart and White Asparagus Salad.
Fruit Ices. Assorted Cakes.
Bonbons. Salted Nuts.
Coffee.

BREAKFAST.

Grape Fruit.
Clam Broth. Celery. Olives. Radishes.
Planked White Fish.
Potatoes. Wine.
Fresh Mushrooms on Toast.
Broiled Spring Chicken.
Hearts of Lettuce Salad.
Camembert Cheese. Salt Crusts. Coffee.
Appolinarius.

WEDDING DINNER FOR SEPTEMBER-OCTOBER.

Blue Points.
Old Sherry.
Chicken Soup. Noodles. Celery. Olives.
Fillet of Pike a la Hollandaise.
Wine.
Turkey with Cranberry Jelly. Sweet Breads Braised.
Fricasee of Young Chicken, with Imported Asparagus.
Squabs on Toast. Rice Croquettes.
Potato Parisienne. French Peas.
Lobster. Chicken. Champagne.
Fruit Ices. Pistache Ice Cream. Meringues.
Fruits. Coffee.

LUNCHEON.

Veal Cutlets Breaded, with Tomato Sauce.
Potatoes, French Fried.
Asparagus. Vinagrette Sauce.
Gelatine with Fruit. Cake. Coffee.

DINNER.

Toasted Wafers. Cream of Pea Soup.
Frog Legs. Tartare Sauce.
Crown of Lamb Filled with Peas. New Potatoes.
Head Lettuce filled with Chopped Celery. Mayonaise Dressing.
Lemon Pie. Coffee. Cheese. Crackers.

LUNCHEON.

Cream of Spinach Soup.
Peppers Stuffed with Sweetbreads. Peas.
Beef Roast. Baked Potatoes, Stuffed. Asparagus. Radishes.
Sliced Tomatoes on Head Lettuce.
Hot Sponge Cake. Sauce. Coffee.

DINNER.

Vegetable Soup.
Baked Chicken. Mashed Potatoes.
Asparagus. Spinach. Radishes. Olives.
Lettuce and Shrimp Salad. Cheese Balls.
Bavarian Cream. Cake and Coffee.

LUNCHEON.

Sweetbread Croquettes. Mushroom Sauce. Peas.
Cucumber Salad. Cream and Coffee.

DINNER.

Bouillon, with Macaroni.
Leg of Lamb Stuffed with Mint Sauce. Peas. Potatoes. Radishes.
Lettuce Salad with Sliced Egg.
Prune Whip, with Cream. Coffee.

LUNCHEON.

Bouillon.
Baked Fish and Potato Balls.
Spinach, with Tartar Sauce.
Apricot Ice. Cake and Coffee.

DINNER.

Toasted Bread Sticks.
Cream of Corn Soup.
Braised Sweetbreads. Peas and Brown Bread.
Fillet of Beef. Mashed Potatoes. Spinach. Olives. Radishes.
Cauliflower Salad
Crushed Strawberry Ice Cream. Cake. Coffee.

LUNCHEON.

Bouillon with Peas. Crackers.
Sliced Tongue with Tomato Sauce.
Escalloped Potatoes.
Vegetable Salad. Cheese. Tort. Coffee.

DINNER.

Bouillon.
Fresh Mushrooms on Toast.
Spring Chicken. Creamed Potatoes.
Baked Tomatoes (Stuffed with Rice and Bread Crumbs).
Asparagus Salad with Red Peppers. Mayonaise Dressing.
Vanilla Cream with Strawberries. Coffee.

LUNCHEON.

Lamb Chops and Peas.
Baked Macaroni.
Watercress and Lettuce Salad.
Sliced Oranges. Cocoanut. Coffee.

DINNER.

Cream of Tomatoes and Toasted Pecans.
Porterhouse Steak, Fresh Mushrooms. Asparagus on Toast.
New Potatoes. Radishes. Pickles.
Tomatoes Stuffed With Cucumber Salad.
Prune Whip with Boiled Custard.
Coffee.

LUNCHEON.

Fruit.
Veal Loaf. Stuffed Potatoes.
Watercress Salad. Olives. Radishes.
Strawberry Short Cake. Coffee.

DINNER.

Caviar Sandwich.
Bouillon and Noodles.
Fish. Potatoes. Cucumbers. Browned Bread Sandwiches.
Braised Sweetbreads and Peas. Olives.
Squabs. Asparagus on Toast. Radishes.
Shredded Lettuce, with Cauliflower and Chopped Almonds.
Mayonaise and Crackers.
Vanilla Ice Cream, with Caramel Sauce. Cake.
Coffee. Cheese and Crackers.

FACTS WORTH KNOWING AND MISCELLANEOUS.

To make apple sauce the dark red color that is so attractive add a little salt. Much less cooking will be required to obtain the desired color.

Where patients are afflicted so as to be confined to bed for months a simple remedy to keep the sufferers free from bed sores is to freely lather with pure castile soap their backs or afflicted parts, the lather to be allowed to dry on the skin. This lathering should be frequently repeated.

Grass stains on clothing should be saturated with alcohol for a little time, then washed in clear water.

A spoonful of kerosene added to a kettle of very hot water will make windows, looking glasses and picture glasses bright and clear.

Never grease a pie-tin. Properly made pastry will grease its own tin.

To release ice cream or jelly from molds fold a hot cloth around the mold, and jelly or ices will leave the mold without sticking.

In baking whips in a gas stove it is well to put your whip in the oven first, then light your fire and bake slowly, so the whip can gradually rise with the heat.

A cement or glue which is unsurpassed for mending broken articles, such as cut glass, chinaware, bric-a-brac, etc., and which mends solid as a rock, is "Cox's Glupagum Cement," sold by L. M. Cox, Troy, N. Y. Price 25 cents.

Raisins should be cleaned dry by rubbing between two cloths.

Lemons kept in a glass jar will keep for months.

A teaspoonful of Coleman's mustard stirred to a paste, with a little water well stirred into a barrel of water, will clear it; use smaller proportion to clear water for drinking purposes.

Save the liquor left from pickling fruits, and season things with it that you cook, sweet and sour.

If a little flour is sprinkled over meat that is to be minced it will not adhere too closely to the chopping knife.

Sulphuric acid will remove spots from brass that will not yield to oxalic acid. Apply it with a brush, being careful that none drops on the clothes or skin. Polish with rottenstone.

A ripe tomato will clean the hands after paring fruit.

Egg stains may be removed by rubbing with common table salt.

In cutting hot bread use a hot knife, and it will not be clammy.

To beat the whites of eggs quickly and well add a teaspoon of cold water before beating.

GOOD HINTS.

Never salt soup until it has been strained.

For stews use warm water, for soups cold water.

For nauseau 1 teaspoon clam juice every half hour will prove effective.

For indigestion almonds blanched and salted will generally relieve one.

For pastry bags use English drills.

HINTS FOR HOUSEKEEPERS.

Always keep olive oil in the refrigerator tightly corked to keep it sweet. Never put more than two days' supply into your table cruet.

If molasses tastes acid put a teaspoon of soda in each cupful of molasses.

To clean paint put 2 ounces of soda in a quart of hot water, and wash with it, rinsing the paint off with pure water.

To remove ink spots on fingers wet the finger and then rub the phosphorus end of a match on the spot. Wipe the fingers and renew the action until the spot has disappeared in a minute or two.

A small quantity of collodion procured at any drug store applied with a small brush to the skin around the nails will have the desired effect in from 3 to 4 days in curing hang nails.

SOAP.

Six pounds rendered fat (which can be refuse fat), one 10-cent can Babbitt's lye, 1 quart cold water, 1 tablespoon sal soda, ¼ pound borax. Mix lye, soda and water; when cool add melted fat, stir 10 minutes until it threads like honey. Add borax, pour into a dripping pan, let stand 24 hours, cut into bars.—*Mrs. Mose C. Straus.*

SENSIBLE HINTS.

Half pint is equal to a cup.

Paprica is very palatable and gives everything a good taste.

For greasing anything always use a small brush.

If you wish to beat the yolk of one egg only beat it in the shell.

In making lightbread before baking mop with water.

Bread pans should be greased with olive oil.

For curing meat brush with 2 tablespoons of butter, 1 tablespoon vinegar.

For cleaning ice chest, 1 tablespoon sweet spirts of nitre to 2 quarts of water and a little ammonia poured through pipes.

Beef should never be salted. Put the salt in the pan, and the meat keeps its strength and is at the same time seasoned.

TO CLEAN SILVERWARE, ETC.

1 ounce aqua ammonia, 3 ounces Spanish whitening, 1 ounce alcohol, 16 ounces filtered water. Put into a bottle and shake well before using.

USEFUL INFORMATION.

A handful of salt will clean bath tubs.

Clean leather with white of an egg.

Clean piano keys by washing with alcohol.

Make iron holders of asbestos.

VANILLA EXTRACT.

Take 2 ounces of vanilla beans and 1 of tonka; soak the tonka in warm water until the skin can be rubbed off; then cut or chop in small pieces and put in wine bottles; fill with half alcohol and half water and cook, in a week's time will be ready for use.—*B*

RECIPE FOR BAKING POWDER.

One pound carbonate soda, 8 ounces tartanic acid. Have this put up at a druggist's, then mix thoroughly with 1 pound of flour. Five teacups flour equal 1 pound.—*Mrs. Maurice H. Lehman.*

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